The Presbyterian Cook Book.

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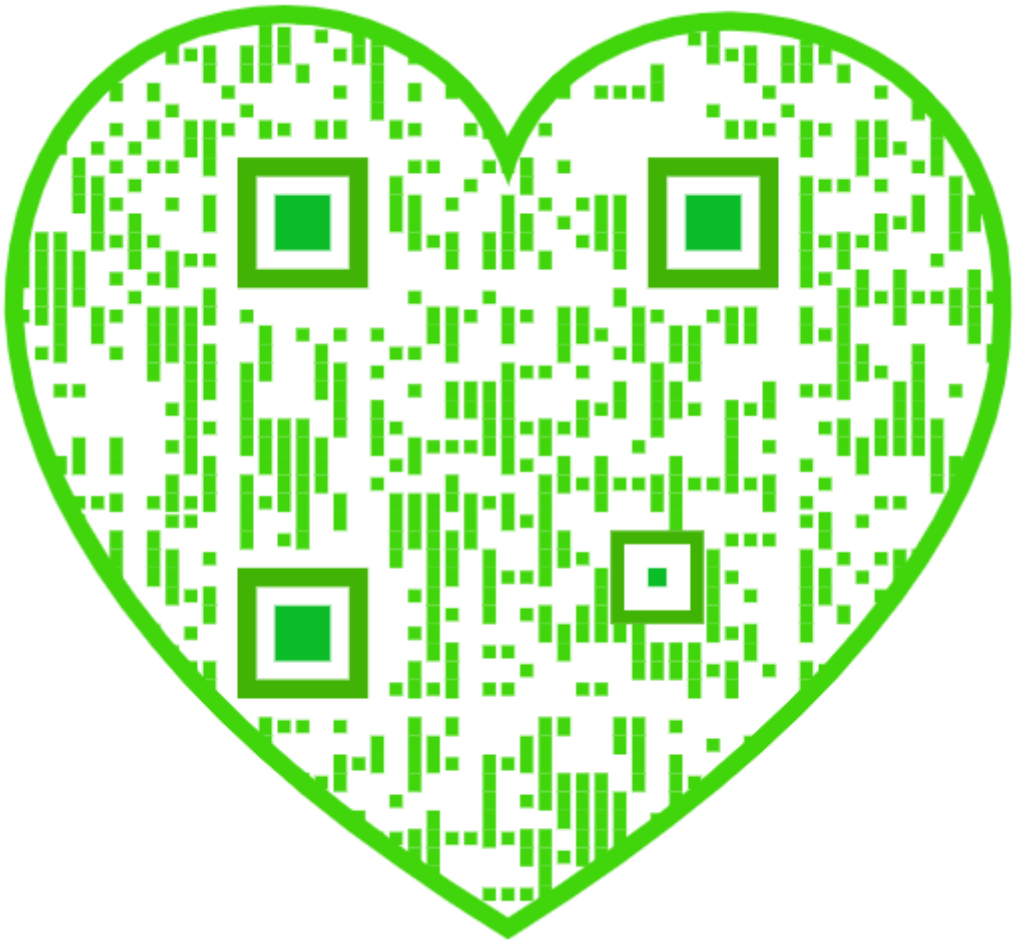

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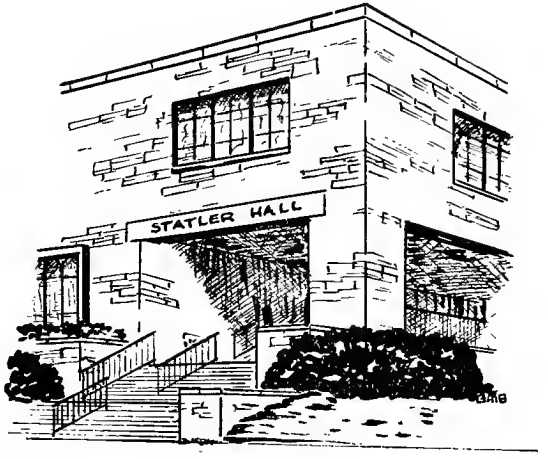

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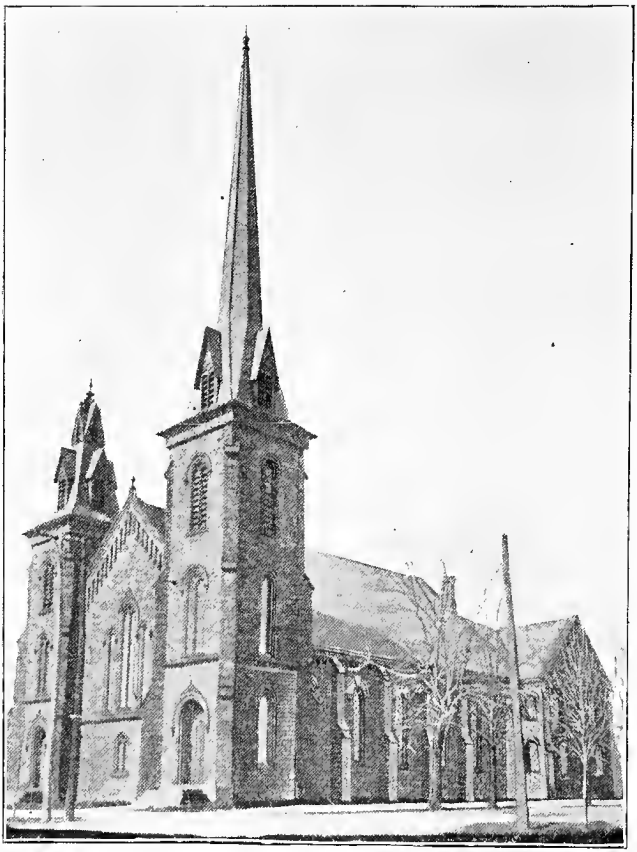

THE PRESBYTERIAN COOK BOOK.

PUBLISHED BY
THE LADIES OF
THE FIRST
PRESBYTERIAN
CHURCH OF
NEW BRIGHTON
PENNSYLVANIA.
M D C C C C I I

PRESS OF STEVENSON & FOSTER COMPANY,
PITTSBURG, PA.

A RECIPE FOR A DAY.

Take a little dash of water cold
And a little leaven of prayer,
And a little bit of morning gold
Dissolved in the morning air.

Add to your meal some merriment,
And a thought for kith and kin;
And then, as the prime ingredient,
A plenty of work throw in.

But spice it all with the essence of love
And a tiny whiff of play;
Let a wise old Book and a glance above
Complete the well-made day.

—Amos R. Wells.

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PREFACE.

In the days of our Grandmothers, cook-books were almost unknown, and I well remember inquiring how they ever learned to cook. My mother's reply was "They experimented." I suppose we are profiting by many of these experiments. Though it has been said "Of the making of many books there is no end"—and cook-books are no exception to the rule—yet we, the Presbyterian ladies of New Brighton, wish to add one more to the list, assuring our friends that all the recipes we present have been selected with care, and have stood the test of "The proof of the pudding is the eating." They are plain and practical. We offer this little book to the public, hoping it may answer the ever recurring question, "What shall we have to eat?" and so lighten the burden which tires both brain and body of the busy housewife.

HEALTHY WOMEN

you must be to enjoy this book. To be healthy you must exercise properly.

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SOUPS.

"Now good digestion wait on appetite, and health on both."
—*Shakespeare.*

SOUP STOCK.

One shin of beef, 5 quarts of cold water, 1 onion, 1 carrot, 1 turnip, 2 bay leaves, 1 sprig parsley, 12 cloves, 1 stalk of celery, 1 tablespoonful salt. Wipe the meat well with a damp towel; now cut all the meat from the bones. Place the bones in the bottom of a large porcelain lined or granite soup kettle, lay the meat on top of them, add the water and stand the kettle on the back part of the range for an hour, then place it over a good fire. After about thirty minutes, the scum of the meat will gather on the surface and the water will begin to steam. Now place it over a moderate fire, add one cup of cold water and skim off the scum. Now cover the kettle closely and let it simmer (not boil) for four hours, then add the vegetables and simmer one hour longer. Then strain the stock through a sieve, add salt and stand at once in a cool place to cool. When cold take off grease from the surface. It is ready for use. E. R. MINER.

CREAM OF BARLEY SOUP.

Two tablespoonfuls of barley, 1 pint of milk, yolks of two eggs, 1 pint of veal or white stock, salt and pepper to taste. Scald the barley, drain, cover with fresh boiling water and boil three hours. Strain. Put milk and stock on to boil, add the barley, salt and pepper. Beat the yolks lightly, put them in the soup tureen, pour over the boiling soup and serve at once.
E. R. MINER.

CREAM OF SPINACH SOUP.

One-half peck of spinach, mashed thoroughly. Then put on to cook, using only what water adheres to it. Let it stew until tender, about 10 or 15 minutes. Rub through the colander. Then take a pint of beef stock, 1 pint of cream or milk, season with salt and pepper, and thicken with a tablespoonful of flour and butter rubbed well together. Then stir all into the spinach, put through the colander a second time; let it come to the boil a second time. Chicken, peas and celery are very nice for this soup.

MRS. R. R. QUAY,

BEAN SOUP.

Wash a pint of beans and put over a slow fire in three pints of cold water. As soon as they boil turn this water off. Then put on one gallon of cold water and a lean beef soup bone. Boil three and a half hours. Throw in a half dozen cloves, as many alspice and black pepper berries and a slice of onion. Strain and serve with crackers.

MRS. T. L. KENNEDY.

POTATO SOUP.

Cut four large potatoes into dice, boil twenty minutes in a little water. Add three pints of rich milk, salt and cayenne pepper. Boil slowly twenty minutes, then add a heaping tablespoonful of butter and one of flour rubbed together.

MRS. T. L. KENNEDY.

CORN SOUP.

Grate carefully one pint of fresh corn, being careful not to get any of the cob in, add to the corn one pint of water, and cook fifteen minutes. When tender, add one quart of boiling milk (morning's milk preferred), three tablespoonfuls of butter rubbed smooth with one tablespoonful of flour, and a little salt. Let it boil up, then serve with crisp butter wafers.

MRS. WM. LOYD.

CREAM OF CORN SOUP.

One pint of grated corn, 3 pints of boiling water, or better, veal stock, 1 pint of hot milk, 3 tablespoonfuls of butter, 2 even tablespoonfuls of flour, yolks of two eggs, salt and pepper. Put the cobs from which you have removed the corn in the boiling water or stock, boil slowly half an hour. Remove them, put in the corn and boil till very soft (about twenty minutes), then press through a sieve. Season and let simmer while you rub the butter and flour together; add this to the soup and stir it constantly until it thickens. Now add the boiling milk, cook one minute, then add the beaten yolks, and serve immediately.

E. R. MINER.

CORN SOUP.

Split the grains of one dozen ears of corn, and scrape. Boil the cobs for ten minutes in enough water to cover them. Strain this water and use one quart. Add to it slowly one quart cream, then the corn. Season and cook fifteen minutes. Strain again. Milk can be used instead of cream, thickened with one tablespoonful each butter and flour rubbed together. Serve with a spoonful of whipped cream and half dozen freshly popped pop corn.

MRS. CLARENCE HALL CORBUS.

CREAM OF TOMATO SOUP.

One pint strained juice of tomatoes, 1 pint milk, ½ teaspoonful (scant) soda, 2 tablespoonfuls of butter, salt and a dash of cayenne pepper. Mix a little flour smooth with water and add. Bread spread with butter and cut in little squares and set in oven until nicely browned—add these just before serving. Have heated very hot the pint of milk and add to soup and serve at once.

MRS. SWAN.

TOMATO SOUP.

One quart sliced tomatoes, 1 teaspoonful sugar, 1 tablespoonful cornstarch, ¼ teaspoonful soda, 1 quart of milk, butter size of an egg, pepper and salt to taste. Boil the tomatoes until soft, strain and add seasoning. Heat the milk in a kettle and when near the boiling point add the tomatoes very slowly, having first thickened them with the cornstarch, made smooth with the butter. Serve at once.

MRS. FREDERIC S. MERRICK.

CREAM OF TOMATO SOUP.

One quart of milk, 1 pint can of tomatoes or one pint stewed tomatoes, 1 large tablespoonful of butter, 1 bay leaf, 1 blade of mace, sprig of parsley, 1 teaspoonful sugar, ¼ teaspoonful baking soda, 2 tablespoonfuls of flour. Put the tomatoes on to stew with bay leaf, parsley and mace; let them stew for fifteen minutes. Put the milk on to boil in a double kettle. Rub the butter and flour together, add to the boiling milk and stir constantly until it thickens. Now press the tomatoes through a sieve, and if ready to use the soup add sugar and soda to the tomatoes and then the boiling milk; stir and serve immediately. It must not go on the fire after the mixing of milk with the tomatoes or it will separate. If you are not ready, let them stand on the fire separately and mix when ready.

E. R. MINER.

SPLIT PEA SOUP.

One cup dried peas, 3 pints cold water, 1 tablespoonful butter, 1 tablespoonful flour, ½ teaspoonful sugar, 1 teaspoonful salt, 1 saltspoonful white pepper. Pick over and wash the peas, soak over night or for several hours in cold water. Put them on to boil in three pints of fresh cold water, and let them simmer until dissolved, adding enough more water, as it boils away, to keep three pints of liquid in the kettle. When soft rub through a strainer and put on to boil again,

add either water, stock, milk or cream to make the consistency you wish. It should be more like a puree than a soup. Cook the butter and flour together, and add to the strained soup when boiling. Add the salt and pepper and when it has simmered ten minutes serve. It must always be strained, and thickened with the flour and butter, or it will separate as it cools. MRS. V. L. BRADFORD.

MOCK TURTLE SOUP.

Boil 1 quart black or red beans all day. Strain through a colander and then through a fine sieve. The next day add to them one quart of soup stock, from which all fat has been removed, pepper and salt, boil one hour. When ready to serve add a hard boiled egg chopped finely and 1 sliced lemon.

MRS. T. S. WHITE.

CELERY SOUP.

Cut up two large bunches of celery, or the outside stalks, too large for the table, keeping in water until you have enough; a slice of onion. Cook in two quarts of water for three-quarters of an hour. Rub through a colander. You should have a good pint of pulp and liquor. Add one quart of milk, one teaspoonful of salt, a pinch of cayenne pepper. Rub together one heaping tablespoonful of butter and two level scant tablespoonfuls of flour. When the milk just comes to the boil stir this in and cook two minutes longer. Serve with croutons made by toasting buttered bread, cut into small squares before toasting. MRS. T. L. KENNEDY.

ASPARAGUS SOUP.

One bunch asparagus, 1 pint of good, white stock, 1 pint cream or milk, 2 tablespoonfuls butter, 1 tablespoonful chopped onions, 2 tablespoonfuls of flour, 1 teaspoonful of salt, pepper to taste. Cut the asparagus in small pieces and put in the stock to boil. Cook

butter and onions in frying pan five minutes, then add flour and stir till smooth. Put in salt and pepper and simmer fifteen minutes. Then rub through sieve, put back in stew pan. Have cream hot, add and boil up once.

MRS. H. T. BARKER.

CREAM OF CHICKEN SOUP.

Three cups of chicken stock, 2 cups of sweet cream, 1 tablespoonful of flour, salt and pepper to taste. Thicken the stock with the flour, bring to a boil, add the cream, season and serve.

MRS. FREDERIC S. MERRICK.

CONSOMME.

Take good, strong stock, remove all fat from surface; for each quart of the stock allow the white and shell of one egg, and one tablespoonful of water well whipped together. Pour this mixture into a saucepan containing the stock, place it over the fire and heat the contents gradually, stirring often to prevent the egg from sticking to the bottom of the saucepan. Allow it to boil gently until the stock looks perfectly clear under the egg, which will rise and float on the surface under a thick. white scum. Now remove it and pour it into a folded towel laid in a colander set over an earthen bowl, allowing it to run through without moving or squeezing it. Season with salt if needed, and serve very hot.

MRS. L. S. OLIVER.

MOCK BISQUE SOUP.

One can or quart of fresh tomatoes, 1 quart of sweet milk, 1 pinch soda, 2 tablespoonfuls of butter, 2 tablespoonfuls of flour, salt and pepper to taste. Melt the butter and add the flour, add enough of hot milk to make it pour easily, then add this to the rest of the

milk which has been heated in a double boiler. Strain tomatoes, put in saucepan and add soda; after the gas has passed off, add the milk to the tomatoes and season with pepper and salt.

MRS. L. S. OLIVER.

FISH AND OYSTERS.

"So let us noo set in for serious eatin', and tackle the inhabitants of the Great Deep."—Christopher North.

BAKED FISH.

Choose a firm, white fish, or trout. Have it drawn and not cut open if possible. Wash thoroughly and wipe dry. Stuff with bread crumbs moistened with melted butter, seasoned with salt, pepper and a few raisins. Tie or sew up. Salt, pepper and dredge with flour. Lay strips of very thin breakfast bacon all over the fish. Bake in a moderate oven forty-five minutes; or, omit the bacon and steam the same length of time. Serve with a sauce of drawn butter.

SAUCE FOR FISH.

Two tablespoonfuls cornstarch, two of butter rubbed together and stirred into a pint of boiling milk until smooth and creamy, add salt, cayenne pepper and chopped parsley.

MRS. LIVINGSTON KENNEDY.

FISH IN INDIVIDUAL CASES.

Salmon or any cold cooked fish may be daintily prepared by picking apart carefully with a fork and pouring over it a dressing made of a spoonful each of flour and butter rubbed together and cooked in a teacup of either boiling milk or water. Season highly with salt and red pepper. When cold mix with the fish. Add an egg if you like. Arrange neatly on shells, in ramekins or in small sauce dishes, and cover with fine bread crumbs and a bit of butter on each one. Set in a dripping pan and bake about twenty minutes, or till nicely browned.

MRS. T. L. KENNEDY.

BAKED FISH.

Dressing—One cup of bread crumbs, 1 tablespoonful of melted butter, salt and pepper to taste, a little parsley chopped fine. Cleanse and dry fish thoroughly, fill with dressing, sew or skewer, put in pan, with small strips of bacon on top, and half pint of water. Bake until tender. For a fish of four pounds it will take about one hour to bake. Baste often.

Sauce—Two tablespoonfuls of butter and 1 of flour, ½ pint of boiling water, ½ teaspoonful of salt. Mix butter and flour to a smooth paste in a bowl, place the bowl over the fire in a pan of boiling water, add the ½ pint of boiling water gradually, stir until it thickens; add the salt, and a dash of red pepper, then the well-beaten yolk of an egg and a little lemon juice.

HARRIET.

ESCALLOPED SALMON.

Carefully remove all bones and skin from a can of salmon steak. Pick into small pieces. Stir in two well-beaten eggs, a teacupful of bread crumbs, a large spoonful of butter, cut into tiny bits. Salt and pepper. Add two teacupfuls of milk. Bake half an hour in a quick oven. A slice of onion cut very fine, is an improvement for those who like the flavor. Serve as soon as it is done.

MRS. LIVINGSTON KENNEDY.

ESCALLOPED SALMON.

Drain one can of salmon and remove the bones and skin. Place in a pudding dish, and pour over three-fourths of a pint thin cream, in which has been dissolved one teaspoonful cornstarch, season with salt and pepper. Sprinkle over the top bread crumbs dotted with bits of butter, and brown in the oven.

MRS. FREDERIC S. MERRICK.

TURBOT.

Three pounds white fish, ¼ pound of flour, ¼ pound butter, 1½ pints milk, 2 eggs. Melt the butter with the milk, add the flour made smooth with a little milk. When cool add the well beaten eggs, pepper and salt to taste. Steam the fish and pick in small pieces, stir into the mixture, put into a pudding dish and bake one-half hour.

MRS. FREDERIC S. MERRICK.

TURBOT.

Take a white fish, steam till tender, take out bones, and sprinkle with pepper and salt. For dressing, heat a pint of milk, and thicken with a quarter pound of flour; when cool, add two eggs and a quarter pound of butter, and season with onion and parsley (very little of each); put in the baking dish a layer of fish, then a layer of sauce, till full, cover the top with bread crumbs, and bake half an hour. If preferred, bake in ramekins. L. M. WHITE.

DUTCH SAUCE. (For Fish.)

One-half teaspoonful flour, 2 eggs, yolks only, 4 tablespoonfuls butter, 2 tablespoonfuls of vinegar, 2 tablespoonfuls of water, juice of ½ lemon, salt to taste. Put all the ingredients (except the lemon juice), into a stew pan. Set it on the fire, stirring continually until thick, but must not boil. Add lemon juice and serve. EMILY O. T. MAYER.

SALMON CROQUETTES.

One can salmon, ½ cup bread crumbs, 2 eggs, salt and pepper to suit taste. Moisten the crumbs with milk, take out the bones and mash the fish, stir all together. Make into cakes, dip in white of egg and fry in fat. MRS. ALVERSON.

ESCALLOPED OYSTERS.

One quart of oysters, 1 quart of cracker crumbs, scant, crushed, not rolled, 1 pint of rich milk. Drain the oysters. Put a layer of crumbs in dish, one of oysters, another of crumbs, then season plentifully with butter, pepper and salt. Proceed in this way, having the last layer crumbs with plenty of butter in bits on the top. Pour over the milk, let stand ½ hour and bake. ELIZABETH MINER.

CREAMED OYSTERS.

Oysters are to be used in this recipe, but any other meat is just as delicious. Two dozen oysters, 1 cupful oyster juice, 1 cupful cream, the yolks of 3 eggs, 2 tablespoonfuls of butter, 4 tablespoonfuls of flour, salt and pepper to taste and a dash of cayenne pepper, Scald the oysters in their liquor until plump. Put into the chafing dish the two tablespoonfuls of butter, when melted stir in carefully the flour and cook, but do not brown. Stir in carefully the oyster juice, when perfectly smooth add the cream and seasoning. Extinguish the flame and when a little cooled stir in the beaten yolks. Relight the lamp and stir until thickened; then put in the oysters, stir for a minute and serve. Nice for oyster patties or on toast.

MRS. MYLER.

OYSTER COCKTAIL.

Put three or four oysters in a wine glass, add ¼ teaspoonful of salt, ½ teaspoonful of grat .d horseradish, 1 tablespoonful of lemon juice, 3 drops of tobasco sauce, 1 pinch of mace. Stir and then put on top 1 tablespoon of red castsup and 2 tablespoonfuls of shaved ice and a sprig of celery.

A. C. KENNEDY.

CREAMED OYSTER TOAST.

Wash and pick over one quart of standard oysters. Heat to the boil one pint and a half of rich milk or milk and cream. Add three tablespoonfuls of flour

and the same amount of butter, one level teaspoonful of salt and a little red pepper. Throw in your oysters and as soon as they plump up and ruffle pour over slices of hot buttered toast. A. C. KENNEDY.

OYSTER CROQUETTES.

Parboil one pint and a half of oysters, drain and cut in small pieces (do not chop). Make a sauce of ¼ cup butter, ½ cup flour, 1 cup oyster liquor and ¼ cup of cream, season with one tablespoonful of lemon juice and salt, celery salt and paprica to taste. Add one egg slightly beaten and the oysters; cool, shape, egg and bread crumb and fry in deep fat. Drain on soft paper. MRS. W. C. McKINNEY.

BISQUE OF OYSTERS.

One pint of oysters, 1 pint of milk, 1 tablespoonful of butter, 1 tablespoonful flour, yolk of one egg, salt and pepper to taste. Drain the oysters adding to the liquor sufficient cold water to make one cup of liquid. Chop half of the oysters fine. Bring the liquor to a boil, skim, add the chopped oysters and simmer ten minutes. Scald the milk, rub the butter and flour together until smooth, add to the milk and stir until it thickens. Add the whole oysters to the oyster liquor, and, as soon as their edges curl, remove all from the fire. Add the beaten yolk of the egg to the milk, take at once from the fire and mix with the oysters and their liquor. Season and serve at once.

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F. M. LANGNECKER,

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930 THIRD AVENUE, NEW BRIGHTON.

MEATS AND POULTRY.

" Yet smelt roast meat, beheld a huge fire shine,
And cooks in motion with their clean arms bared."

—*Byron.*

BROWN STEW.

Two pounds of round steak, cut in two-inch pieces, and dredged with flour, having cut off all the fat. Throw the fat in a saucepan and try out, add a sliced onion; when brown add the meat, turn till nicely brown, then add boiling water enough to cover, simmer slowly 3 hours. Do not brown the meat hard and be sure it does not boil.

MRS. T. SIDNEY WHITE.

YORKSHIRE PUDDING FOR ROAST BEEF.

One pint of milk, 3 eggs, whites and yolks beaten separately, 2 cups of flour, salt. Lay the beef on a grating or several sticks laid across the dripping pan. Three-fourths of an hour before it is done, mix the pudding and pour into the pan. Continue to roast the beef, the drippings meanwhile falling on the batter below. When both are done, cut the pudding into squares and lay around the meat when dished. If there is much fat in the pan, before putting in the pudding pour some of it off.

MRS. STUCHFIELD.

STUFFED BEEFSTEAK.

Take a flank or round steak, sprinkle with pepper and salt, then make a plain filling and spread it on the meat, roll it up and tie closely. Steam for one hour and then put in oven to brown.

MRS. E. AUTENREITH.

BEEFSTEAK PUDDING.

One and one-half pounds of round steak, 1 quart of flour, 1 teacupful of chopped suet, pepper and salt. Make paste of flour, suet and salt. Line a bowl, keeping enough paste to cover top. Cut the meat into small pieces, put into bowl, sprinkling with a little pepper, salt and flour. Fill up bowl with cold water, put on top, tie up in a cloth and boil steadily for three hours. MRS. STUCHFIELD.

CANNELON OF BEEF.

Mix well together the following: One pound chopped beef, 2 ounces butter, ½ teaspoonful salt, ¼ teaspoonful white pepper, yolk of 1 egg, 10 drops onion juice, 1 teaspoonful chopped parsley, the grated rind of ½ lemon, form in a roll and bake in pie crust. Serve with brown gravy.

MRS. JOHN READ MINER.

BEEF LOAF.

Three pounds of raw beef (round) chopped fine, 3 cups of sweet milk, 1 egg, 1 cup of bread crumbs, 1 tablespoonful salt, 1 teaspoonful of pepper. Bake two hours. This should not be made into a roll, but pressed into a small baking pan, and when done turned out on a platter.

MRS. R. L. KENAH, JR.

BEEF LOAF.

Two pounds of ground beef, ¼ pound of ham, beat 2 eggs, roll 5 soda crackers fine, ½ cup of sweet milk, scant 1 tablespoon of butter, salt and pepper, little sage and part of egg to put around loaf.

MRS. T. J. FIDDLER.

BEEF LOAF.

Three pounds beef chopped fine, 3 eggs beaten together, 6 crackers rolled fine, 1 tablespoonful salt, one teaspoonful pepper, 1 tablespoonful melted but-

ter, sage to taste. Mix well and make like a loaf of bread; put a little water and bits of butter in the pan, baste occasionally, bake an hour and a quarter. Can be eaten either hot or cold.

MRS. JOHN M. BOYD.

POTTED BEEF.

One beef shank with sufficient water to cover. Boil until very tender. Remove bone and sinew. Chop meat fine, and replace in the pot with the liquor (which should be one quart.) Simmer gently and add salt, pepper and mace to suit taste. When cold cut in very thin slices. This can be kept a good while by seasoning high and packing hard in a stone jar. Set the jar in a cold place and cover closely. (From Miss Mary McCombs). H. M. READ.

VEAL LOAF.

Boil 3 pounds of veal, cook juice to a gill. Let it cool, then add 1 teaspoon of salt, ½ of pepper, 2 raw eggs. Roll in 8 tablespoonfuls of cracker crumbs and pour over it 3 tablespoonfuls melted butter. Bake one-half hour. EMMA C. WINANS.

VEAL LOAF.

Three and one-half pounds veal minced fine, 3 well beaten eggs, 1½ tablespoonfuls salt, 1 tablespoonful pepper, 1 tablespoonful nutmeg, 4 small soda crackers rolled fine, 3 tablespoonfuls cream or milk, butter size of an egg. Stir well together, form into a loaf and bake two hours, basting often.

MRS. E. P. TOWNSEND.

VEAL LOAF.

Three and one-half pounds veal, ¼ pound pork, 4 crackers, 1½ tablespoonfuls salt, ½ tablespoonful pepper, ¾ of a nutmeg, 3 tablespoonfuls milk or

cream, 3 eggs beaten light, butter size of an egg, a little scrape of onion. Stir all together well and bake in oven two hours.

VEAL LOAF.

Two pounds of veal, cook tender, add ¼ pound fresh bacon cut fine, 2 hard boiled eggs cut fine, pepper and salt to suit the taste, a little nutmeg, 1 small onion minced, two eggs beat in and ½ cup cream, 1 cup stale bread crumbs and a little parsley.

MRS. FISHER.

VEAL LOAF.

Two and one-half pounds of veal, 2 cups of crackers, 2 slices of stale bread, 3 eggs, ½ cup of milk, season with pepper and salt. Bake two hours.

MRS. STUCHFIELD.

GOOD VEAL STEW.

Have the butcher crack well a shank of veal. Stew it slowly for two hours, then season with salt, pepper and butter. Have at least 2 quarts of liquor around it. Drop in the potatoes you need for dinner, allowing 30 minutes to cook. Twenty minutes before serving drop in dumplings made as follows: Sift in a bowl one pint of flour and one tablespoonful of baking powder and half a teaspoonful of salt. Wet up with milk to a very stiff batter. Dip your spoon in the boiling broth, then take up a spoonful of batter and plunge into it. In this way the batter will not stick to the spoon. Cover tightly and steam 20 minutes. If your broth has cooked down to less than two quarts add boiling water.

MRS. CALDWELL.

ROAST VEAL.

Get a large kidney roast of veal, have the butcher separate and crack the joints, but not cut off the ribs. Take out most of the fat about the kidney, wipe well

and salt and pepper. Make a dressing of stale bread crumbs, a few raisins, a little chopped onion, a little sage, moisten with melted butter and a beaten egg. Lay your dressing in a good sized roll along the back bone and about the kidney; turn the ribs over and tie in a neat roll. Dredge with salt, pepper and flour and put a few pieces of butter over it. Roast two hours, basting every 15 minutes.

MRS. T. L. KENNEDY.

VEAL PIGEON.

Spread 3 pounds of veal steak with dressing made like stuffing for turkey and roll up and tie with a cord. Bake two hours, basting often. Good hot or cold.

VEAL LOAF.

Three pounds of veal, 3 eggs, ½ cup cracker crumbs, butter size of an egg, a little nutmeg, 2 tablespoonfuls cream, pepper and salt to taste. Mix all together and form in loaves. Bake 1½ hours. Baste while baking.

MRS. R. S. EBERHART.

PRESSED VEAL.

Put a knuckle of veal in a pan with enough water to just cover. Let simmer until it drops from the bones. Then chop fine and return to the water remaining in the pan with pepper and salt to taste and a little poultry seasoning. Let boil 5 minutes, then turn out into a mould. MRS. HOLMES.

VEAL SCALLOP.

Chop cold roast or stewed veal fine, put a layer in the bottom of a buttered pudding dish, season with salt and pepper. Next a layer of cracker crumbs. Strew bits of butter upon it and wet with a little milk, then more veal, seasoned as before; then cracker crumbs with butter and milk. When the dish is full,

wet well with gravy or broth, dilute with warm water. Spread over all a thick layer of crackers seasoned with salt, wet into a paste with milk and bound with a beaten egg or two, if the dish be large. Stick butter bits thickly over it; invert a tin pan so as to cover all and keep in the steam, and bake, if small, half an hour; three-quarters will suffice for a large dish. Remove the cover 10 minutes before it is served, and brown. MRS. W. C. SIMPSON.

PRESSED HAM AND VEAL.

Three pounds veal, 2 pounds ham; boil each separately until tender; chop very fine (better put through a chopper) and moisten each with its own liquor until very soft. Put a layer of veal in the bottom (the half of the quantity) of a long, narrow mold or pan; then place lengthwise on that a row of hard boiled eggs; cover them with the ham and press in closely to the eggs; then the balance of the veal and press down and cover with a piece of cloth. Put in a cool place to harden. MRS. L. H. SCHWEPPE.

VEAL BALLS.

Mince fine cold veal, add a few bread crumbs, an egg and pepper and salt; mold into balls and fry in butter. When brown remove from the pan, make a rich cream gravy and turn over them. Serve on a hot platter. MRS. FREDERIC S. MERRICK.

TO BAKE HAM.

Wash and soak in water over night. Make a paste of 1 pint of flour and ½ pint of water, put ham into a baking pan and spread the paste over thickly. Pour into the pan 1 pint of hot water. Put into a medium oven and bake 5 hours, basting frequently. When tender lift off the paste and top skin and let stand until perfectly cold before slicing.

ELLEN T. EDGAR.

BOILED HAM.

Pour boiling water over the ham and let stand until cool enough to wash, scrape clean, put into a boiler with cold water enough to cover; bring to the boiling point and then let it simmer steadily for 6 or 7 hours (if the ham weighs 12 pounds), or till tender when pierced with a fork; be careful to keep water at boiling point and not to allow it to go much above it. Turn the ham once or twice in the water; when done put into a baking pan to skin; dip the hands in cold water, take the skin between the fingers and peel as you would an orange; set in a moderate oven, placing the lean side of the ham downward, and if you like stick a few cloves over the top; bake 1 hour. The baking brings out a quantity of fat, leaving the meat much more delicate, and in warm weather it will keep in a dry cool place a long time.

MRS. JOHN P. SHERWOOD.

SAUSAGE ROLLS.

Make crust as for biscuit and put a piece of sausage inside and bake. MRS. ALVERSON.

CHICKEN CROQUETTES.

One pint fine chopped cooked meat, 1 cup cream or milk, 3 tablespoonfuls butter, 1 tablespoonful flour, 1 level tablespoonful salt, ½ teaspoonful pepper, 3 eggs, 1 teaspoonful chopped parsley. Cream the flour and butter and put into the milk, which has been heated, stir unitl it begins to thicken; then add the chicken, which has been seasoned with the pepper, salt and parsley. Boil for about 2 minutes, stirring all the time, then add half the beaten eggs and boil another minute. Pour on a platter and let stand 2 or 3 hours in a cold place, roll into cone shape and dip into the other half of the egg and fry in hot lard.

MRS. E. P. TOWNSEND.

CHICKEN CROQUETTES.

Meat of 1 chicken chopped fine, 1 pint of boiled cream, 2 tablespoonfuls of butter and 2 tablespoonfuls flour; rub butter and flour together until very smooth and stir into the boiling cream until it thickens; add a little salt, remove from stove and stir in the chopped chicken. Now add 1 tablespoonful sherry wine. Set aside to cool. Make into balls and fry in hot lard. One teaspoonful chopped onion and 1 of chopped parsley adds to the flavor.

MRS. HENRY A. HUTCHINSON.

CHICKEN CROQUETTES.

For 18 croquettes use 1½ pints chicken chopped very fine (it is better to put through a grinder), 3 gills cream, 3 tablespoonfuls butter, 2 level tablespoonfuls flour, 3 teaspoonfuls salt, ½ teaspoonful white pepper, 1 tablespoonful onion juice, 3 eggs, crumbs and 2 eggs for breading. Add the seasoning to the chicken. Put the cream in a frying pan and place where it will heat slowly. Stir the flour and butter until smooth and add to the cream when it boils. Stir smooth, then add chicken. Stir well and simmer 3 minutes. Add eggs well beaten quickly into the boiling mixture, and remove from the fire immediately. Pour on a platter to cool; it should stand 2 or 3 hours. Shape into croquettees, then bread and fry in deep lard. AMELIA TOWNSEND WILDE.

CHICKEN LOAF.

Boil until meat falls from the bones. Strain and put the liquor again in a saucepan, reduce it to 1½ pints; then add ¼ box gelatine (soaked). Put a few slices of hard boiled egg on the bottom of a mold; fill the mold with alternate layers of light and dark meat. Season the liquor and pour over the meat and set away to harden. MRS. W. C. McKINNEY.

CREAMED CHICKEN.

One large chicken, 4 sweetbreads, 1 can mushrooms. Boil chicken and sweetbreads and when cold cut in dice. Cream together four large tablespoonfuls butter and 5 level tablespoonfuls of flour. Stir into a quart of boiling cream, stirring until thickened. Add a pinch of salt and pepper. Pour over the chicken, sweetbreads and mushrooms, mix, cover with bread crumbs. Bake 20 minutes.

MRS. W. C. McKINNEY.

CHICKEN LOAF.

Boil a fowl until the meat falls from the bones, strain and put the liquor again in a saucepan; reduce it to 1½ pints, and add ¼ box of soaked gelatine. Lay a few slices of hard boiled egg on the bottom of a plain mold; fill the mold with alternate layers of dark and white meat of the chicken. Season the liquor and pour it over the meat in the mold and set it away to harden; it will become a jelly.

MRS. H. T. BARKER.

CHICKEN CUSTARDS.

To 1 quart of chicken broth, from which all fat has been removed, add 3 eggs beaten separately. Season to taste with salt and pepper and bake in custard cup or ramekins which are well sprinkled with chopped parsley. Set the cups in a pan of water and bake or steam 20 minutes.

MRS. LIVINGSTON KENNEDY.

CHICKEN AND HAM SANDWICHES.

Four cups of chicken to 1 cup of ham; salt and pepper to taste; add mustard and tomato catsup and enough stock to mix to a paste. Spread between slices of buttered bread. E. T. EDGAR.

BLANQUETTE OF CHICKEN.

Clean and cut up as for stewing a chicken. Select a porcelain or granite saucepan; put into it 1 large tablespoonful of butter; when melted add ½ tablespoonful of flour; mix well and add 1 cup or ½ pint of stock, or water; stir continually until it begins to boil; if chicken has not been seasoned add salt and pepper to taste; now put in the chicken, put lid on and simmer gently until tender. When done dish on a heated meat plate. Have ready the well-beaten yolk of an egg; remove the saucepan from the fire; add the yolk to the sauce, stir quickly and strain over chicken. Sprinkle with finely chopped parsley and serve at once. One-half teaspoonful of onion juice may be added to sauce before the chicken if liked.

L. H. SCHWEPPE.

BAKED CHICKEN.

Split a chicken down the back, season well with salt and pepper, cover well with soft butter and dredge thickly on both sides with fine dry bread crumbs. Cook in a hot oven about half an hour or until tender. A cream sauce can be poured over this.

L. H. SCHWEPPE.

PRESSED CHICKEN.

Boil a chicken in a small quantity of water with a little salt, and when thoroughly done take all meat from the bones, removing the skin and keeping the light meat separate from the dark; chop not too fine and season to taste with salt and pepper. Take a mold, put in the dark meat, then the white; add the boiled down liquor, put on a heavy weight and put away to cool and harden. Boned turkey can be used the same way, slicing instead of chopping.

L. H. SCHWEPPE.

TURKEY ON TOAST.

Shred the meat from the bones of the carcass of a turkey and mix with the filling. Have a pan of turkey gravy, add the turkey and heat thoroughly. Toast enough bread to line a large meat platter, then pour the turkey over the toast and serve while hot.

MRS. L. S. OLIVER.

CHICKEN POT PIE.

Four cups of flour, 1 cup lard, a little salt, mix with cold water and line pan with paste; boil until tender a large chicken with 3 or 4 potatoes, add salt and pepper to taste; then fill pan alternately with potatoes and chicken; put crust on top and bake slowly 1 hour.

MRS. L. S. OLIVER.

PIGEON PIE.

Six or 7 pigeons; 1 pound pork, very fat; ½ dozen small potatoes, cut about like dice. Boil the pigeons with the pork cut very small and when tender remove the bones as much as possible. Then add potatoes and cook till they are done. Line a deep dish with pastry and bake till half done. Then put in pigeons, etc., with some thin narrow strips of the pastry added; put on a top crust and bake till well browned.

MRS. ERNEST MAYER.

CROQUETTES OF SWEET BREADS.

Take four veal sweetbreads, soak them for an hour in cold salted water, first removing the pipes and membranes; then put in boiling salted water with a tablespoonful of vinegar and cook 20 minutes; then drop them in cold water to harden. Now chop them up almost to paste, season with salt, pepper and a teaspoonful of grated onion. Add the beaten yolks of 3 raw eggs, 1 tablespoonful of butter, ½ cup of cream

and enough fine cracker crumbs to make it stiff enough to mold in shape. Have a frying pan half full of fat over fire, roll the croquettes in beaten egg and then in cracker crumbs, and fry a nice golden brown. Serve hot with sliced lemon or pastry.

MRS. H. T. BARKER.

BREAD SAUCE FOR GAME OR POULTRY.

Put 1 pint milk to boil with enough onion to strongly flavor. When flavored enough strain and pour over 1 cup finely crumbled bread crumbs and about 3 tablespoonfuls butter. Salt and red pepper to taste; add a very few whole black peppers. Boil up once, let it stand an hour and then serve with the poultry or game. Can be made the day before and heated over.

EMILY O. T. MAYER.

SALADS AND SALAD DRESSINGS.

"The happy combination."
—Sir Walter Scott.

CHICKEN SALAD.

One chicken cut fine, as much celery as chicken, season with salt and pepper.

DRESSING FOR SALAD.

One cup vinegar, 1 cup rich cream, 3 eggs, 2 level teaspoonfuls mustard. Put mustard and vinegar together, beat in the eggs then cream. Put in double boiler and cook till consistency of boiled custard, stirring all the time. MRS. E. P. TOWNSEND.

CHICKEN SALAD.

One good-sized year-old chicken boiled whole with a quarter of a pound of lean pork. Salt while cooking. When thoroughly cold pick the meat from the bones and cut about half an inch long 3 large heads of celery cut the same size. Throw your celery into ice water until ready to use. Shake dry. Salt and mix with chicken. Mix with salad dressing enough to cover but not make sloppy. Put a small spoonful of dressing on each serving. Enough for 12 people.
MRS. LIVINGSTON KENNEDY.

CHICKEN SALAD.

To one large chicken (an old one is best) take 3 pounds of tenderloin pork, boil until tender, then shred; take enough chopped celery to make one-third of this amount, add meats from 1 pound of un-

shelled English walnuts, mix together thoroughly. Dressing: Yolks of 4 eggs, 5 heaping teaspoonfuls of sugar, 1 teaspoonful salt, ½ teaspoonful mustard, a small pinch of cayenne pepper. Mix thoroughly, then add olive oil by dropping 1 drop at a time, beating thoroughly until it becomes stiff as cake batter, thin by using 1 cup of cider vinegar. This will serve 20 persons. MRS. L. S. OLIVER.

CHICKEN SALAD.

Two steamed cold chickens cut fine, good size; 9 hard boiled eggs, just yolks; 2 large heads of celery, cut fine; ½ pint melted butter, or if preferred, olive oil; ½ pint vinegar, 1 gill mixed mustard, 1 small teaspoonful of cayenne pepper, 1 small teaspoonful of salt. After chickens and celery are cut fine set away; then with wooden spoon mash the yolks of eggs and add melted butter or oil and mustard, vinegar, pepper and salt. Stir a long time, the longer the better, and 5 minutes before using mix with chicken and celery.
MRS. S. M. CLARKE.

WALDO SALAD.

One pint diced apples, 1 pint celery, 1 pint English walnuts, juice of 1 lemon, Mayonnaise dressing. Serve on lettuce or oranges.
MRS. J. W. HOLLAND.

STUFFED TOMATO SALAD.

Peel 5 medium-sized tomatoes, remove thin slices from top of each and take out seeds and pulp. Sprinkle inside slightly with salt, invert and let stand half an hour. Drain seeds and pulp, mix with one-fourth cucumbers cut in dice, one-fourth cup cold cooked peas, one-fourth cup chopped pickle and two tablespoonfuls of capers. Drain as dry as possible. then add one-half cup cold chicken cut in small dice; mix with Mayonnaise and fill tomatoes, sprinkle with finely chopped parsley and place each on a lettuce leaf. Serve very cold. EMMA C. WINANS.

TOMATO JELLY.

Let ¾ of a box of gelatine soak in ½ cup of cold water. Cook a can of tomatoes, half an onion, a stalk of celery, a bay leaf, 2 cloves, a teaspoonful of salt and a dash of paprica, 10 minutes. Add 2 tablespoonfuls of tarragin vinegar and the gelatine; stir until dissolved, strain and turn into one large mold or several small ones. Serve with green vegetables or with meat as a salad. EMMA C. WINANS.

TOMATO JELLY SALAD.

Stew 3 pints of tomatoes seasoned highly with salt and pepper, adding a grain of cayenne pepper and a tiny bay leaf. Have soaking a half box of gelatine. Strain the tomatoes, return to fire and add beaten white of 1 egg to clear it. Stir 1 minute, add gelatine and strain through flannel into mold, when chilled turn out of mold and serve on lettuce with a bit of mild cream salad dressing on top.

MRS. CLARENCE HALL CORBUS.

TOMATO ASPIC.

Cover ½ box of gelatine with ½ cup of cold water and allow it to soak half an hour. Take can of tomatoes, strain and put in saucepan with slice of onion, two bay leaves, teaspoonful of salt, dash of cayenne pepper. Bring mixture to boiling point and add gelatine. Mix until dissolved. Add juice of half a lemon and strain again. Put into mold and set away to thicken. Very nice served individually with Mayonnaise dressing. MRS. C. A. PENTZ.

SAUCE TARTARE.

Half pint Mayonnaise dressing made with mustard, 1 tablespoonful capers, 3 olives, 2 gherkins. Chop the olives, gherkins and capers very fine, add them to the dressing and it is ready for use. Serve with fish or cold meat dishes.

MRS. W. C. SIMPSON.

NUT SALAD.

One cup chopped celery, 1 pound English walnuts, chopped not too fine; ½ cup chopped parsley, 7 good-sized olives. Mix all together and cover with Mayonnaise dressing. A. D. McKIBBEN.

FRUIT SALAD.

Two parts orange and 2 parts bananas to 1 of pineapple and a very few strawberries; sweeten to taste.

NUT SALAD.

Three large apples, 3 stalks celery, 1 cup hickory nuts chopped. Cut apples and celery in small pieces. Pour over this a salad dressing. Serve on lettuce leaf. MRS. R. S. EBERHART.

AN ELEGANT SALAD DRESSING.

One tablespoonful flour, 1 tablespoonful butter, 1 tablespoonful sugar, 1 teaspoonful salt, 1 teaspoonful mustard, pinch of red pepper; rub all together, adding 1 spoonful of cold water, then the yolks of 3 eggs and lastly ½ teacup vinegar. Boil, stirring constantly until it thickens and is smooth. Set aside to cool. Whip ½ teacup very thick cream until it is solid, add this and 2 tablespoonfuls of best olive oil to the mixture. This will keep in a cold place for a week or longer. A salad need not be either troublesome or expensive to be a dainty touch to an otherwise plain meal if one has the dressing prepared and on hand. A spoonful of crisp celery cut in small pieces on a lettuce leaf, or if you have none in the house, arranged on a pretty little dish or plate, half a hard boiled egg cut lengthwise beside it and a generous spoonful of the dressing, will tempt almost any one. Or a Delmonico salad of celery and apples with or without nuts well mixed with the dressing is little trouble and most appetizing.

SUNDAY EVENING SALAD.

Is made of whatever the cook has left in the cupboard. Often it is a little mashed potatoes, with a little celery or onion minced and mixed through, a few peas, 4 or 5 olives or pickles, or a fresh cucumber cut and mixed in, and over all the mantle of charity of the good dressing, the enjoyment of which is the salad's only excuse for being.

MRS. T. L. KENNEDY.

SLAW.

Two eggs, well beaten; 1 teaspoonful dry mustard, I teaspoonful salt, 1 teaspoonful sugar, ½ teaspoonful flour, ½ teaspoonful black pepper, a little cayenne pepper, ¾ of a teacupful vinegar, ¾ of a teacupful cream or new milk, 1 tablespoonful butter, ½ teaspoonful celery seed. Mix and beat all well together and place the mixture in another vessel containing boiling water till it is the consistency of thick cream; stir well; pour hot over cabbage.

E. R. MINER.

MOULDED SWEETBREAD AND CUCUMBER SALAD.

Simmer one small pair of sweetbreads 20 minutes in salt water with a bit of bay leaf, a slice of onion and a blade of mace. Cool and cut into dice. There should be ¾ of a cup. Soak ¼ tablespoonful of gelatine in ½ tablespoonful of cold water and dissolve in a tablespoonful and a half of boiling water; add 1½ tablespoonfuls of lemon juice and ½ cup of cream beaten thick. Add the cubes of sweetbreads ¼ cup of cucumber cubes and salt and pepper to taste. Turn into molds to chill and serve on lettuce leaves with French dressing.

EMMA C. WINANS.

SALMON SALAD.

Chop 1 pound of salmon with the same of celery. Then cream one teacup of butter, 1 table-

spoonful each of mustard, sugar and lemon juice, 1 teaspoonful of salt and the yolks of 4 hard-boiled eggs. Stir in ½ teacupful of vinegar, and pour over the salmon and celery.

MRS. JOHN M. BOYD.

CUCUMBER SALAD.

Peel and slice 3 large cucumbers and sprinkle with salt. Let stand 15 or 20 minutes and drain. Whip ½ cupful of very thick sweet cream to a stiff froth and add sugar and vinegar to taste, with a dash of Tobasco sauce. Pour over the cucumbers, mixing carefully with a silver fork and serve at once.

MRS. FREDERIC S. MERRICK.

EGG SALAD.

Peel carefully 1 dozen hard-boiled eggs and cut a small piece off the white at the end, so they will stand alone. Cut in halves and remove the yolks, press through a potato masher, mix well and smooth, with 1 tablespoonful melted butter, 1 saltspoon celery extract, one-third cup salad dressing, salt, pepper and vinegar to taste. Refill the whites and serve on lettuce leaves.

MRS. FREDERIC S. MERRICK.

SWEET BREAD SALAD.

One pair of sweetbreads stewed and cut in small dice, 1 can of French peas with liquid drained off, 1 large cupful of chopped celery, mix together and season with salt and pepper. Serve with Mayonnaise dressing.

MRS. CLARENCE HALL CORBUS.

APPLE SALAD.

Chop 7 or 8 large apples, pared and cored, rather coarse; cut up 1 small bunch of celery and mix with the apple. Then thoroughly mix with the salad dressing.

MRS. STUCHFIELD.

POTATO SALAD.

Take cold boiled potatoes, cut into small cubes, add 3 hard-boiled eggs, 1 small onion chopped fine. Season with salt, pepper and celery seed. Mix with salad dressing made as follows: 2 eggs, 1 tablespoonful salt, 1 tablespoonful sugar, 1 tablespoonful mustard, 1 tablespoonful melted butter, 1 cup sweet milk and 1 cup vinegar. Beat salt, sugar, mustard and butter thoroughly; then add eggs well beaten and milk. Place in double boiler, stir constantly, and when mixture is well heated add vinegar very slowly. MRS. JOHN P. SHERWOOD.

SALAD DRESSING.

One tablespoonful butter, 1 teaspoonful of mustard, 1 pinch of red pepper, 3 eggs, scant ½ cup vinegar, 1 teaspoonful salt, cook together and when cool add ½ cup of cream whipped.

MRS. STUCHFIELD.

SALAD DRESSING.

One cup of sugar, 1 tablespoonful of mustard, 1 tablespoonful of salt, 1 tablespoonful of white pepper, 1 cup of butter, ½ cup of cream. Mix and melt, then add 1½ pints of vinegar mixed with the beaten yolks of 8 eggs, 1 tablespoonful of corn starch. Cook until it thickens to a custard. Add a little extract of celery if desired. ELIZABETH MINER.

SALAD DRESSING.

Place ½ cup of vinegar, ½ teaspoonful of salt, ¼ teaspoonful of pepper and butter the size of a walnut on the stove and heat to boiling. Mix together 1 teaspoonful of sugar, 1 teaspoonful of corn starch and two-thirds of a teaspoonful of mustard with the yolks of 2 hard-boiled eggs; add two raw eggs and beat. Place this mixture on the stove and pour slowly into it the hot vinegar, stirring all the time; cook till thick. Take from the fire and add four tablespoonfuls of cream. JEAN McHATTIE.

SALAD DRESSING.

One level teaspoonful of salt, 1 level teaspoonful of mustard, 1 level tablespoonful of powdered sugar, ¼ teaspoonful of paprica, 2 tablespoonfuls of lemon juice, 2 tablespoonfuls of vinegar, 2 eggs, 1½ cups olive oil. Thoroughly chill the oil, bowl and spoon to be used before beginning the dressing. Separate the eggs. Mix the dry ingredients in the bowl, add the yolks of eggs; mix well, then add the oil 1 drop at a time in the beginning. Stir constantly and as the mixture thickens thin it with the lemon juice and vinegar used alternately. Then add more oil till it is all used. Last add the whites of eggs beaten till dry. If a white dressing is desired use all lemon juice. If mixture should curdle it is because oil was added too rapidly and may be remedied by taking another yolk of egg and adding curdled mixture slowly to it.

MRS. H. T. BARKER.

SALAD DRESSING.

Half pint vinegar, heated; yolks of 8 or 4 whole eggs, 1 small cup of sugar, 1 tablespoonful of mustard, 1 teaspoonful of salt, ½ cup of butter, pinch of cayenne pepper; add to the vinegar 1 tablespoonful of corn starch mixed in a little water, then mix all together. Put in a double boiler and boil 5 minutes. When cold add 1 cup of cream.

LUTA C. NANNAH.

MUSTARD DRESSING.

One cup sweet milk, 1 cup vinegar, 2 eggs, 2 tablespoonfuls mustard, 1 scant tablespoonful salt, 2 tablespoonfuls sugar, 1 tablespoonful butter, 1 teaspoonful flour. Mix flour and butter together, add the eggs, then mustard, sugar and salt, pour over this the heated milk, then pour all into the hot vinegar and let come to boil. MRS. J. W. EBAUGH.

TOMATO CUPS.

Take as many tomatoes as persons you want to serve. Scald and let them get cold and peal; then cut off the top and take out the inside and reserve for filling. For filling chop 1 small onion (for 6 tomatoes), 1 small cucumber and the reserve tomatoes, leaving out the seeds. Mix with salad dressing and fill the centers of tomatoes. Serve each on a lettuce leaf. MRS. R. S. EBERHART.

VEGETABLES.

"There's the 'taters wi' the gravy in 'em, just as thee lik'st 'em."—George Eliot.

STUFFED POTATOES.

Bake enough large potatoes for a meal and when done take from the oven and cut each potato lengthwise. Scrape out the potato mash and mix with butter, salt, pepper and a little milk. Fill the skins with the potatoes and put back in the oven for a few minutes until they are a light brown.

MRS. STUCHFIELD.

BAKED TOMATOES.

Take 1 quart of tomatoes and put in the bottom of a baking pan. Then put in a layer of bread crumbs and a little pepper, salt and butter; then a layer of tomatoes and so on until pan is full. Bake in a moderate oven for half hour.

MRS. STUCHFIELD.

POTATO FRITTERS.

Two cups riced potatoes, 4 tablespoonfuls thin cream, 1 teaspoonful of salt, a dash of grated nutmeg, 2 whole eggs, yolks of 2 others, 1 tablespoonful chopped parsley, ½ cup of cream and ½ cup of sifted flour; add the cream to the potatoes, salt and nutmeg, set the bowl in ice water and chill thoroughly; when cold, add cream, parsley, eggs (well beaten) and lastly the flour. Beat the mixture thoroughly and drop from a spoon into a kettle of smoking hot oil or fat and fry a delicate brown.

MRS. FISHER.

DUCHESS POTATOES.

Take 2 cups mashed potatoes, add a gill of hot milk and a tablespoonful of butter, season with salt and pepper. Beat the potatoes rapidly until they are perfectly white and light, then form them into little balls, brush them over with milk and brown in oven and serve immediately.

MRS. R. S. EBERHART.

ESCALLOPED POTATOES.

Put 2 tablespoonfuls butter in a stew pan; to this add 2 spoonfuls flour and stir until very smooth but not too brown ; then add 1 pint of cream and stir until it thickens; add pepper and salt to taste; cut potatoes in small dices. Put a layer of the dressing in the baking dish, a layer of the potatoes and then the grated cheese, and so on until the dish is full; then put layer of dressing on top and cover with small squares of bread. Bake in a moderate oven until a nice brown.

MRS. HENRY A. HUTCHINSON.

CREAMED POTATOES.

Pare and cut potatoes into dice, let lay in cold water for a time, boil in salted water until tender, then drain. Have sauce prepared by mixing together 2 heaping tablespoonfuls of butter and 2 level tablespoonfuls of flour, and 1 pint of milk. Melt butter, being careful not to brown it; add the flour, mix until smooth, then add milk, stir continually until it boils; add salt and pepper. Pour over potatoes and serve at once. If not quite ready to use sauce, stand it over boiling water to keep warm, stirring frequently to prevent a crust from forming.

HARRIET.

ESCALLOPED POTATOES.

Pare and slice raw potatoes very thin, let stand in cold water for a time. Drain well. Make sauce as

for creamed potatoes, using 1½ tablespoonfuls of flour instead of 2. Do not have the sauce too thick, as they have to cook longer than when prepared of cooked potatoes. Put layer of sauce in baking dish, then layer of potatoes, alternating until dish is almost full. Sprinkle with bread crumbs with small pieces of butter on top. Bake 1 hour in moderate oven.

HARRIET.

GLAZED SWEET POTATOES.

Select 6 medium-sized sweet potatoes, uniform in shape, of long oval shape; wash, pare and cut in half lengthwise; cook in salted boiling water until almost tender or about 15 minutes. Mix ¼ cup sugar, ¼ cup of butter and melt in ½ cup of hot water. Arrange the potatoes in a shallow granite pan and moisten with sugar mixture. Place in the oven and baste frequently (every 3 minutes) with the syrup. Cook until they are covered with a thick brown glaze. Be careful not to let them burn.

MRS. T. E. MARSHELL.

CORN OYSTERS.

One cup of corn, 1 cup of flour, 2 eggs, 2 teaspoonfuls of baking powder, ½ teaspoonful of salt.

MRS. R. S. KENNEDY.

CORN FRITTERS.

One can of corn, 2 eggs, butter size of a walnut, 4 tablespoonfuls of sweet milk, 1 heaping tablespoonful of flour, salt and pepper to taste. Fry in butter.

MRS. STUCHFIELD.

CORN PUDDING.

Take 6 large ears of corn and with a sharp knife cut each row of grains in the center, then shave in very thin slices. Add to this the yolks of 3 well beaten eggs, ½ teaspoonful of melted butter, 1 table-

spoonful of corn starch, 1 tablespoonful of sugar, 1 tablespoonful of salt, 1 pint of new milk. Mix well and gradually stir in the stiffly beaten whites of the eggs. Bake one-half hour.

ELIZABETH MINER.

CORN PUDDING.

One dozen ears or 1 can corn, 1 teaspoonful each of sugar, flour and salt, 1 egg beaten with 1 cup of sweet milk, a piece of butter the size of a walnut. Bake three-quarters of an hour.

A. D. McKIBBEN.

GOOD CORN PUDDING.

Grate 8 fine ears of corn or use 1 can of Kornlet, three eggs beaten separately, whites added last of all; 1 tablespoonful sugar, 1 of butter, 2 of flour, 1 teaspoonful salt, pepper to taste; add rich milk to fill a buttered 2-quart pan, a heaping teaspoonful baking powder. Bake ¾ of an hour and serve at once.

MRS. LIVINGSTON KENNEDY.

CORN PUDDING.

One quart milk, 5 eggs, 2 tablespoonfuls melted butter, 1 tablespoonful of white sugar, 1 dozen ears of corn (large ones); grate the corn from the cob, beat the whites and yolks of the eggs separately, put the corn and yolks together, stir hard and add butter, then the milk, gradually, beating all the while; next the sugar and a little salt, lastly the whites. Bake slowly at first, covering the dish, for 1 hour. Remove the cover and brown. MRS. STUCHFIELD.

BROILED TOMATOES.

Choose large firm tomatoes, cut in halves, lay on a broiler, sprinkle with salt and pepper, skin side down until tender. When done lift to a heated dish, put a lump of butter on each slice and serve very hot.

MRS. JOHN BOYD.

BOSTON BAKED BEANS.

Soak two quarts of small white beans over night, par-boil them in the morning. Carefully drain off all the water and put the beans into the bean jar, add a piece of pickled pork 3 inches square, pressing it down into the top of the beans. 2 tablespoonfuls of molasses, and bake slowly for 16 or 18 hours, adding boiling water as often as necessary. If you do not like pork a piece of beef suet can be used, adding 2 tablespoonfuls of salt. MRS. F. W. WALKER.

BOSTON BAKED BEANS.

Soak 3 pints of pea beans in cold water over night. In the morning put them into fresh cold water and add 1 teaspoonful of soda and simmer until tender, being careful not to let them boil enough to break. When soft turn them into a colander and pour cold water through them. Put them in the bean pot. Pour boiling water over ½ pound salt pork, scrape the rind and score in half-inch strips. Bury the pork in the beans, leaving only the rind exposed. Mix 1 tablespoonful of salt, more if the pork is not very salty, and 1 teaspoonful of mustard with ½ cup of molasses, fill the cup with hot water and when well mixed pour over the beans. Add enough more water to cover them. Keep them covered with water until the last hour, then let them brown over the top. Remove the lid of the bean pot the last hour. Bake 8 hours or a little longer in a moderate oven. Use an earthern bean pot.

MRS. S. E. CRITCHLOW.

RICE OMELET.

One cup boiled rice, 1 cup milk, 3 eggs, 1 teaspoonful salt, ½ teaspoonful pepper; separate whites and yolks, add the beaten whites the last and pour into a hot pan containing 1 tablespoonful of butter and bake in a hot oven. MRS. HOLMES.

FRIED APPLES.

Six or more large, firm apples, cut crosswise in slices three-sixteenths of an inch thick. Fry in hot grease and serve hot. MRS. STUCHFIELD.

ASPARAGUS ON TOAST.

Wash the asparagus carefully in cold water and cut off the tough white ends and throw into cold water to soak for 30 minutes. Now tie in small bundles and put it into a kettle of boiling water and boil for 20 minutes; then add a teaspoonful of salt and boil 10 minutes longer. While the asparagus is boiling, toast squares of bread; butter while hot and lay on a heated platter. Now moisten the toast with a few spoonfuls of asparagus water. Take up the asparagus, drain, cut the strings and heap it on the toast, the heads all one way. Put a tablespoonful of butter to melt, add to it 1 tablespoonful of flour; mix until smooth; now add ½ pint of the water in which the asparagus was boiled, stir continually until it boils, season with salt and pepper to taste, pour it over the asparagus and serve.

MRS. GEORGE McHATTIE.

STEWED CELERY.

The green stalks that are not attractive on the table may be used in this way: Scrape and wash them clean. Cut in pieces 1 inch long and soak in cold water for 15 minutes; then put them into a sauce pan of boiling water, add a teaspoonful of salt and boil 30 minutes or until tender. When done drain in a colander and throw into cold water while you make the sauce. Put 1 tablespoonful of butter in a frying pan, and when melted add one tablespoonful of flour; mix until smooth; add ½ pint of milk and stir continually until it boils; then add 3 tablespoonfuls of the water in which the celery was boiled, salt and white pepper to taste. Add the celery to this sauce, stir until thoroughly heated through, and it is ready to serve. MRS. GEORGE McHATTIE.

COOKED BEETS.

Cook bunch of beets until done, and take them and cut in small squares, make a dressing of a tablespoonful of flour, a tablespoonful of sugar, tablespoonful of vinegar, a small lump of butter. Cook this and pour over the beets and serve warm.

MRS. AUTENRIETH.

LIMA BEANS (DRIED).

Soak one pint of beans in warm water over night. In the morning drain off this water and cover with fresh warm water. Two hours before noon drain again, cover them with boiling soft water and boil 30 minutes; drain again, cover with fresh boiling water and boil until tender. Add a teaspoonful of salt after they have been boiling an hour. When done drain them, dredge with a tablespoonful of flour and add one tablespoonful of butter, a ½ pint of cream, salt and pepper to taste, or they may be served with butter, salt and pepper. M. B. McHATTIE.

MILK SAUCE FOR MACCARONI.

Heat 2 tablespoonfuls of butter in a stew pan until it bubbles, then add 2 tablespoonfuls of flour, 1 teaspoonful salt, 1 pint of milk which has been heated in a double boiler, add pepper if used for a vegetable. Cook until it thickens. Remove from stove and beat until smooth. A brown sauce can be made by browning the flour and butter. Twelve sticks of maccaroni, 1½ cups of white sauce, ½ cup stale bread crumbs, ½ tablespoonful of butter, 1 cup grated cheese; break maccaroni into 2-inch pieces, cook in boiling salted water until tender; turn into colander and pour cold water over it; then alternate maccaroni and white sauce, to which has been added ½ cup cheese until the bake dish is filled. Then mix the remaining cheese, with stale bread crumbs and melted butter and sprinkle over the maccaroni. Bake about ½ hour or long enough to brown nicely. MRS. R. R. QUAY.

BREAD, ROLLS, ETC.

"Here is bread, which strengthens mans heart, and therefore is called the staff of life."—Matthew Henry.

RECIPE FOR FOUR (GOOD SIZED) LOAVES OF BREAD.

Pare 4 or 5 potatoes of medium size, slice into 3 or 4 pints of water and boil; when done mash water and potatoes together through a colander, then add water sufficient to make four pints. When mixture is lukewarm, add yeast (1 pint), 2 tablespoonfuls of salt and 2 tablespoonfuls of sugar; cover and set in a warm place until morning. In the morning stir thoroughly and take out pine of yeast for future use. Set pan on stove and stir constantly with the hand until mixture is lukewarm, then stir into this about 2 quarts of flour, cover and set away in a warm place to rise. When light add another tablespoonful of sugar and 1 of salt, melt heaping tablespoonful of lard and add to sponge, stirring with hand. Add flour enough to make soft dough of such consistency that it will not stick to the hands. Cover and set away for about 2 hours in a warm place to rise. When light work down and again set away to rise for from 1 to 1½ hours. Now mold into loaves and set away to rise for about 1½ hours. Bake for 1 hour in an oven of such temperature that the loaves will not brown for at least 15 minutes. MRS. N. W. BROWN.

BREAD.

Three or 4 potatoes, according to size. Cook until soft enough to mash. Should have a pint of potato water with which scald 1 tablespoonful of flour, add the mashed potato and 1 quart of water, 1 level table-

spoonful of salt, 2 good tablespoonfuls of sugar and about ¾ of a cup of yeast. Beat hard and cover and let stand until morning. Put the flour in a pan and make a hole in the center; put in it a bake spoonful of lard, warm the sponge to blood heat very carefully, stirring it while warming; pour into the flour and stir with a spoon until stiff enough for the hands, then add gradually enough flour to make a dough that will not stick to the pan when kneading. Knead a long time, then keep warm to rise. When it has doubled its bulk make into loaves with as little handling as possible, and when light again bake.

MRS. AMELIA A. KENNEDY.

HOP YEAST.

One-half package of compressed hops, or 1 good handful of loose ones, 1 level tablespoonful of ginger, 2 level tablespoonfuls of salt, 3 tablespoonfuls of sugar, 3 or 4 potatoes; put the hops in a thin muslin bag and put in the kettle with the potatoes, cook until the potatoes are soft enough to mash; you should have a quart of water to pour off, scald a good pint of flour with the hop water, add the mashed potatoes and beat smooth; add the ginger, salt, sugar and a pint of water, when cool enough add a large cup of yeast and beat hard. Keep in warm place to rise, when light stir down and let come up again, stir again and set in a cooler place. Next day stir it up and put in fruit jars and keep in a cool place.

MRS. AMELIA A. KENNEDY.

LIGHT CAKES.

One pound and a quarter of bread dough, a little sugar, ½ teacup of butter and 1 egg; mix well and add enough flour to make a soft dough; knead until smooth and shiny, make into little cakes rolled in the hands, let rise and bake. Do not set too close in the pan, but space so that each roll can crust.

MRS. AMELIA A. KENNEDY.

ENTIRE WHEAT BREAD.

Pour 1 cupful of scalding milk and 1 cupful of boiling water over 2 tablespoonfuls of sugar, 1½ teaspoonfuls of salt, 2 tablespoonfuls of shortening, which may be lard or butter or 1 spoonful of each. Let this cool a little before adding a cake of compressed yeast dissolved in ¼ cup of lukewarm water, 1 cup of white flour, 3 cups of entire wheat flour, stir well, then add 2 more cups of the entire or whole wheat flour. Knead until smooth and elastic; put back in the bowl to rise and cover to exclude air. When well risen shape in loaves, cover and set to rise. Bake in a hot oven 45 minutes.

MRS. J. F. MINER.

GRAHAM BREAD.

Four cups graham flour, 1 cup molasses, 2 cups buttermilk, 1 teaspoonful salt, 1½ teaspoonfuls soda. Makes 2 small loaves. Bake 1 hour in slow oven.

CHARLOTTA W. SEIPLE.

GRAHAM BREAD.

Fill a quart measure to within an inch of the top with sour milk, then add sufficient New Orleans molasses to fill the measure. Dissolve 2 teaspoonfuls of soda in a little hot water and add to the milk and molasses, 1 teaspoonful of salt, and add graham flour to make a stiff batter. This is better to be steamed for an hour, then put into the oven to dry off but it may be baked instead. MRS. F. W. WALKER.

BROWN BREAD.

One quart graham flour, 1 cup molasses, 1 cup buttermilk, ½ teaspoonful soda, a little salt; add sufficient cold water to make a stiff batter. Bake 1 hour.

A. D. McKIBBEN.

STEAMED BROWN LOAF.

Two and one-half cups sour milk, ½ cup molasses, 2 cups corn meal (sifted), 1 cup graham flour (not sifted), 1 teaspoonful of salt, 1 heaping teaspoonful of

soda dissolved in 2 tablespoonfuls of boiling water. Use coffee cups. Put in buttered pan in a steamer which closes tightly or put in a tightly covered tin pail which you can hang into the kettle of boiling water. Steam 3½ or 4 hours. Eat hot.

A. C. KENNEDY.

PARKER HOUSE ROLLS.

Two quarts flour, 1 pint milk. ½ teacup yeast, ¼ teacup sugar, ½ teacup lard, 1 teaspoonful salt. Boil the milk and let the lard melt in it. Sift the flour into a deep dish; make a hole in the center, put in the yeast, then sugar and salt, then add the milk after it has cooled. Let it stand without mixing all night and in the morning mix and mold. Let rise, mold again, roll ½ inch thick, cut with a cake cutter, fold over, let rise again and bake when light.

CHARLOTTA W. SEIPLE.

PARKER HOUSE ROLLS.

A little less than 2 quarts of flour, 2 tablespoonfuls of shortening, a small ½ cup of sugar and 1 large pint of milk that has been scalded and cooled to lukewarm. Dissolve 1 cake of Fleischmann's yeast in lukewarm water and add to this; mix a soft dough and knead it 15 minutes. Set in a warm place to rise and when light roll out and cut. Melt a little butter and brush over top of each one, then fold over, put in pans and set to rise again. When they are very light bake in quick oven about 20 minutes. These are fine.

MRS. SWAN.

DALLAS WAFFLES.

Two eggs, 2 cups buttermilk, two-thirds cup butter or lard melted and added last, a little salt, 1 large teaspoonful soda, flour to stiffen and drop from the spoon.

MRS. SWAN.

BAKING POWDER BISCUIT.

One quart flour sifted with 3 teaspoonfuls of baking powder, salt, 2 heaping tablespoonfuls butter and lard mixed, milk sufficient for soft dough. Rub shortening through the flour, then wet with milk. Roll out, cut and bake in hot oven and serve at once.

MRS. SWAN.

RAISED BISCUITS.

One quart of milk, ¾ cup of lard or butter (half and half good), ¾ cup of yeast, 2 tablespoonfuls of white sugar, 1 teaspoonful salt, flour to make a soft dough. Mix over night warming the milk slightly and melting the lard or butter. In the morning roll out into a sheet ¾ of an inch in thickness, cut into round cakes, set them closely together in a pan, let them rise for 1 hour, and bake 20 minutes. These delightful biscuits are even better if the above ingredients be set with half as much flour in the form of a thin sponge and the rest of the flour be worked in 5 hours later. Let rise 5 hours more and proceed as already directed. This is the best plan if the biscuits are intended for tea.

MRS. WM. W. WILSON.

MUSH BISCUIT.

Take 1 quart of boiling water and make a very stiff corn meal mush. It should be well salted. Then add ½ pint of milk. Have a bread pan with about 2 quarts of flour in it, into which put the mush while still hot, with a large tablespoonful of lard. Let it cool a little, then with the hands mix the flour and mush together until cool enough to add 1 cup of yeast. Add flour as needed and knead into a stiff smooth dough and put to rise. If the rolls should be wanted for the evening meal they should be made up very early in the morning as they are much better to be very light before making into rolls. The dough may be rolled with the rolling pin and cut with a biscuit cutter, but I prefer taking a piece about the size of a

large egg and rolling in the hands. Place closely together in a baking pan and bake in a very quick oven. This dough can be kept for several days by placing it in a cool place and when wanted make into rolls and put in a warm place to rise 2 or 3 hours before needed. These are considered good cool weather biscuits. E. HOOPES.

SALLY LUNN.

One pint milk, 1 cup butter, 1 cup sugar, 1 cake yeast, 4 eggs, flour for a stiff batter; warm the butter and milk together and mix in the other ingredients. Put it in two medium-sized pans and let it rise 6 or 7 hours. Bake about ¾ of an hour.

SALLY LUNN.

One pint warmed milk, one-third cup sugar, ¾ cup butter put into milk to warm, ½ cup yeast, 4 eggs, flour enough to make a stiff batter. If for supper set to rise 10 o'clock A. M. Bake ¾ of an hour.
S. M. CLARKE.

"QUICK SALLY LUNN."

Three eggs, ½ cup butter, 1 cup of sweet milk, 3 cups of flour, 2 tablespoonfuls of sugar, 3 teaspoonfuls baking powder; bake in a loaf ½ hour.
MRS. EMMA SCHEITERLEIN.

SALLY LUNN.

Warm ½ cup butter in a pint of milk, add teaspoonful salt and tablespoonful sugar, beat thoroughly. When the mixture is cool enough add 4 beaten eggs, 1 cake yeast dissolved in cup of water, beat hard until the batter breaks into blisters; set to rise at noon; flour enough to make stiff batter. Bake 15 or 20 minutes.
AMELIA TOWNSEND WILDE.

RAISED MUFFINS.

One cup milk, 1 tablespoonful butter 1 tablespoonful sugar, 1 teaspoonful salt, 1 egg, ½ cake yeast; flour enough to make a stiff batter; set to rise over night. Bake in muffin rings. Do not fill the rings over half full.

AMELIA TOWNSEND WILDE.

YEAST MUFFINS.

One quart of sifted flour, 2 eggs, 1 tablespoonful of melted butter, 1 teaspoonful of sugar, enough milk and water in equal quantities to make a stiff batter; set to rise over night. In the morning half fill the muffin rings and set to rise again. When the batter comes to the top bake.

MRS. CHARLES A. BARKER.

CORN MUFFINS.

One cup corn meal, 1 cup flour, 2 teaspoonfuls of baking powder, 1 teaspoonful salt, 1 teaspoonful lard, 1 tablespoonful sugar, 2 eggs, and milk to make a batter; beat hard 3 minutes.

MRS. EMMA SCHEITERLEIN.

MUFFINS.

One pint milk, 1 egg, 1 tablespoonful lard, 1 teaspoonful salt, ½ cup yeast, flour to make a stiff batter. Set to rise over night if for breakfast. If for supper set about 11 o'clock. Bake in muffin rings 15 or 20 minutes. MRS. SCHEITERLEIN.

RAISED WHEAT WAFFLES.

Warm a pint of milk and add to it 2 tablespoonfuls of melted butter, 1 of sugar, a teaspoonful of salt and ½ cupful of yeast or ½ cake of compressed yeast. After sifting 1½ pints of flour pour this mixture upon it and beat thoroughly. Add 2 eggs well beaten and after covering the dish closely set in a warm place so that its contents will rise. The mixture should be light in 4 hours. Excellent. L. M. WHITE.

WAFFLES.

Two cups flour, 2 teaspoonfuls baking powder, ½ teaspoonful salt, cup milk, 2 eggs, 1 tablespoonful melted butter, sift together the flour, baking powder and salt, add gradually the milk with the yolks of eggs beaten until thick, then add the butter and the whites of the eggs beaten to a stiff froth; bake on hot well-greased waffle iron; serve with maple syrup.

MRS. FISHER.

WAFFLES.

One quart of sweet milk, 1½ pounds flour, ¼ pound butter, 2 tablespoonfuls yeast or a cake of quick yeast, 1 teaspoonful salt. Mix together, set to rise five hours. Just before baking add 3 well-beaten eggs (beat separately). Bake on irons.

MRS. SCHEITERLEIN.

WAFFLES.

One pint milk, 2 eggs, 2 teaspoonfuls baking powder, butter the size of an egg, flour to make a thin batter. This recipe never fails.

MRS. R. S. EBERHART.

WHOLE WHEAT GEMS.

One egg beaten with 1 teaspoonful of salt, 2 cupfuls of milk, 2 cups and a half of whole wheat flour. Bake in iron gem pans greased with butter and heated. MRS. CHAS. A. BARKER.

GRAHAM GEMS.

One pint of sour milk, or buttermilk is better, 1 teaspoonful soda put into the sour milk, a little salt, 1 egg, ½ cup sugar, 1 tablespoonful lard. Thicken with graham flour and bake in gem tins.

MRS. S. E. CRITCHLOW.

CORN PUFFS.

Put one pint of sweet milk in a double boiler, heat thoroughly, add ¼ teaspoonful of salt and from ½ to two-thirds of a cup of cornmeal. When milk and meal begins to thicken, take from fire and add the well-beaten yolks of four eggs; then the beaten whites. Bake in muffin pans twenty-five minutes.

L. H. SCHWEPPE.

PUFFETS.

One quart flour, ½ teaspoonful of salt, a piece of butter the size of an egg, 2 eggs, 2 tablespoonfuls of white sugar, 1 pint of sweet milk and 3 teaspoonfuls of baking powder. Rub the butter into the flour; beat the eggs separately, adding the whites lastly. Bake in gem pans in a hot oven.

MRS. S. E. CRITCHLOW.

POP OVERS.

One pint of milk, 3 eggs, 1 pint of sifted flour, a lump of butter the size of a walnut, and a little salt. Beat the eggs together until very light, then add gradually the other ingredients. Let stand half an hour, then put in small gem pans and bake quickly in a hot oven. Serve with maple sauce.

L. M. WHITE.

SPIDER CORN BREAD.

For this is required a frying pan with a handle short enough to go into the oven. Mix together a cup and two-thirds of cornmeal and one-third of white flour, ¼ cupful of sugar, 1 teaspoonful of salt. Beat 2 eggs light and add to them 1 cup of sour milk and 1 of sweet milk, in which a teaspoonful of soda has been dissolved. Pour this mixture upon the dry ingredients and mix thoroughly. Have frying pan very hot

and after greasing with two tablespoonfuls of butter. Pour the batter into it. Now carefully pour into the mixture another cup of sweet milk, but do not stir the cake. Bake one-half hour in a rather hot oven and serve at once. MRS. F. W. WALKER.

CORN GRIDDLE CAKES.

One pint of fresh meal, scalded with 1 pint of boiling water. Into this put a small teaspoonful salt, and a piece of butter the size of a hickory nut, and a tablespoonful of sugar. Measure a half cup wheat flour, and sift through it 2 rounded teaspoonfuls of baking powder, 3 eggs, beaten separately, with the yolks, put ½ pint sweet milk and stir both into the scalded meal, then add the white flour, and last mix gently through the batter the stiff-beaten whites. Enough for a family of 4 or 5 persons.

MRS. E. C. KENNEDY.

CRACKER GRIDDLE CAKES.

One quart sweet milk, 1 egg, well beaten, 1 cup flour. Roll enough fresh crackers to finish thickening. If crackers are not fresh add a little baking powder. Add a pinch of salt. MRS. RICHEY.

CORN DODGERS.

One pint of cornmeal, 1 pint of hot water, poured over the meal, 1 teaspoonful of sugar, 1 teaspoonful of salt, 1 quarter of a pint of sweet milk added gradually. Cook one-half hour in spoonfuls on a griddle.

MRS. CHARLES A. BARKER.

BUCKWHEAT CAKES.

Three tablespoonfuls of molasses, 4 cups luke warm water, 3½ cups buckwheat flour, 1 tablespoonful of salt, ½ cake compressed yeast, dissolved in a little water. Put molasses into a bowl and stir in the water, mixing well; sift the salt into the flour and add it to the molasses and water, pour in the

yeast and beat thoroughly. Let the mixture rise over night, and in the morning dip by the tablespoonful from the edge of the bowl without stirring or beating the mixture. Fry the same as griddle cakes. If the buckwheat flour is heavy add a little white flour.

M. H. OLIVER.

FRIED CORN MEAL MUSH.

Add to 1 quart boiling water 1 teaspoonful of salt, and by degrees dredge in the meal. Stir constantly and cook one-half to three-fourths of an hour. Place on back of range until the moisture is well evaporated, then pour into greased bread tins and put away to become cold and firm. Next morning cut into slices, dust over them a little flour and fry a delicate brown. A pint or more of sifted cornmeal will be sufficient.

MRS. GEO. McHATTIE.

RELISHES.

"Neither poignant sauce, nor costly treat,
For hunger gives a relish to the meat."

VERY NICE OMELET.

Four eggs well beaten, 1 cup of milk, in which is soaked ½ cup of bread crumbs, salt to season, mix all and pour into a hot skillet, in which is a generous piece of butter. Cook slowly 10 minutes, slip a knife around the edges, and if done just right it can be folded in half or rolled into a hot platter. This is more delicate than when made all of egg.

MRS. THOMAS KENNEDY.

FRENCH RAREBIT.

Butter an earthen dish and lay in the bottom pieces of buttered bread. Sprinkle on this a layer of grated cheese; add a layer of buttered bread, then cheese, and so on until the dish is full, with cheese on top. Beat 2 eggs, mix them with a cup of good, rich milk or cream, and pour over the bread and cheese. Bake until lightly browned.

IRENE PUGH.

CHEESE STRAWS.

Two cups grated cheese, one-third cup of melted butter, 2 tablespoonfuls water, 1 teaspoonful of salt. Black and red pepper to taste. Flour enough to roll nicely. Cut in six-inch lengths narrow. Bake in hot oven.

MRS. JOHN READ MINER.

CHEESE FONDU.

Put in a bowl one cupful of bread crumbs without any crust. Add 1 cup and a half of milk, let stand 20 minutes, melt 1 tablespoonful of butter in a saucepan, add the bread and milk, when hot stir in 1 cupful of grated cheese and ½ a teaspoonful of salt. When the cheese is melted add 2 eggs, well beaten, let it come to the boiling point and serve.

MRS. T. SIDNEY WHITE.

MACARONI AND CHEESE.

Boil in water with a little salt, enough macaroni for one meal, about an hour, then drain and put in a baking pan. A layer of macaroni then a layer of cheese, time about, having the cheese on top. Pour over all a cup of sweet milk and bake for a half hour in a moderate oven. MRS. STUCHFIELD.

CHEESE STRAWS.

Put 4 tablespoonfuls of flour into an ordinary soup plate; add half a teaspoonful of salt, a dash of cayenne, 4 tablespoonfuls of grated cheese, and 2 tablespoonfuls of breadcrumbs. Make a well in the center of the dish, put in the yolk of 1 egg, and about a tablespoonful of ice water; mix and carefully roll into a thin sheet. Cut into straws about five inches long and the width of a straw. Cut some in small rings; bake in a very moderate oven. Put the straws through the rings like a bundle of sticks.

MRS. F. S. READER.

CHEESE OMELET.

Crumb cheese in baking dish, using layer of cheese then a layer of bread crumbs, salt and pepper, then another layer of cheese and bread alternate until dish is filled, having top layer bread cut very thin and buttered. Pour over all 1 egg whipped light, 1 cup of milk, bake half hour.

MRS. McCULLOUGH.

PUDDINGS AND DESSERTS.

"Custards for supper, and an endless host, of syllabubs and jellies and mince pies, and other such lady-like luxuries."

—Shelly.

PLUM PUDDING.

One cup suet, 3 cups bread crumbs, 1 cup brown sugar, 1 cup chopped raisins, 1 cup currants, 1 cup flour, used to dredge the fruit, 1 teaspoonful soda, dissolved in ¾ of a cup of sour milk. Steam 3 hours. To be eaten with a warm sauce.

REV. THOMAS W. SWAN.

ENGLISH PLUM PUDDING.

One pound bread crumbs, 1 pound brown sugar, 1 pound raisins, 1 pound currants, ¼ pound citron, ¾ pound chopped suet, 6 eggs, 1 cup milk, 1 teaspoonful cinnamon, 1 teaspoonful allspice, ½ teaspoonful cloves, 1 nutmeg, 1 wine glass brandy. Boil in a buttered mold 6 hours, or it can be steamed if preferred.

MRS. HOLMES.

ENGLISH PLUM PUDDING.

One pound suet (beef), finely chopped, 1 pound brown sugar, 1 pound bread crumbs, 8 eggs, 3 ounces citron and lemon peel, rind of 1 lemon, 1 nutmeg, 1 pound seedless raisins, 1 pound muscatel raisins, ¼ pound currants, 1 tablespoonful cinnamon, ½ teaspoonful mace finely ground. Stone and cut the raisins, but do not chop them; mix all the dry ingredients together, add well-beaten and strained eggs. When well mixed put in bowls or moulds, cover and steam 5 or 6 hours. Makes 4 or 5 quart bowls. A plain sauce for pudding is made of ½ cup butter, 1 cup sugar, 1 pint cream or milk, slightly thickened with cornstarch. Flavor with vanilla, or brandy can be added.

MRS. E. O. MAYER.

PLUM PUDDING.

Two cups of bread crumbs, 1 cup of suet, ¾ cup of molasses, 3 eggs, 1½ cups of sugar, 1 cup of raisins, 1 cup of currants, 1 cup of sweet milk, 2 teaspoonfuls of baking powder, 1 teaspoonful salt, 1 teaspoonful cinnamon, 1 nutmeg, 1½ cups of flour. Steam three hours. MRS. T. J. FIDDLER.

PLAIN PLUM PUDDING.

One pint stale bread crumbs, 1 cup flour, 1 cup of stoned raisins, juice and rind of 1 lemon, 1 cup of washed currants, 1 cup brown sugar, 1 teaspoonful of cinnamon, ½ nutmeg grated, ½ cup of molasses, 3 eggs, ½ pound suet, ½ pound citron or part orange peel, ½ teaspoonful of baking soda. Mix well all the dry ingredients. Beat the eggs, add the molasses. Dissolve the soda in a tablespoonful of hot water, add to the molasses and eggs; then mix into the dry ingredients and pack into a greased mould. Boil four hours. Serve with hard or brandy sauce.

MRS. V. L. BRADFORD.

ENGLISH PLUM PUDDING.

One pound raisins stoned, 1 pound currants, ½ pound suet, 1½ pounds flour, ½ cup of New Orleans molasses, in which dissolve 1 teaspoonful of soda. Let the molasses first get hot, 1 grated nutmeg, 1 pound of dark brown sugar, 6 eggs, 1 teaspoonful of salt, 1 cup of milk. Boil from 7 to 8 hours. Make a bag of cheese cloth doubled about 8 inches wide and 16 inches long. Before putting the pudding in bag, dip the bag in boiling water. Tie near the end to give ample room for swelling. When done rip the bag open and place pudding in the oven of the stove to dry off. Keep water boiling all the time. Eat with hard or brandy sauce.

MRS. S. E. CRITCHLOW.

PUFF PUDDING.

Two cups of milk, put in boiler and let come to boil, 2 tablespoonfuls melted butter, 4 tablespoonfuls flour, not heaping. Beat with butter, then stir into boiling milk 2 tablespoonfuls sugar, beaten with yolks of 6 eggs. Beat the whites of 6 eggs and stir in just before you put in oven. Bake 30 minutes. Serve immediately, with the following sauce.

MRS. HENRY A. HUTCHINSON.

CREAMY SAUCE.

One-half cup butter, 1 cup powdered sugar, ¼ cup cream, 4 tablespoonfuls wine. Beat butter to a cream, add sugar gradually, beating all the while. When light and creamy add the wine and then the cream, a little at a time. When all beaten smooth, place the bowl in a basin of hot water and stir until the sauce is smooth and creamy, no longer.

MRS. HENRY A. HUTCHINSON.

BAKED CUSTARD.

Boil two cups of milk and pour, while hot upon the yolks of 3 beaten eggs and 3 tablespoonfuls sugar, pinch of salt and little vanilla, stir in the beaten whites of eggs last.

Set dish with custard in pan of water and bake until stiff. Try with a knife; when it comes out clean it is done. AMELIA TOWNSEND WILDE.

FARINA PUDDING.

One and one-half pints milk, 2 heaping tablespoonfuls farina, 3 heaping tablespoonfuls sugar, 2 eggs, vanilla and pinch of salt. Heat milk in double boiler. Add farina and boil half an hour, beat eggs and sugar together, add when farina is cool and stir in an extra pint of milk. Put all in a pudding dish to bake. AMELIA TOWNSEND WILDE.

CREAM PUFFS (VERY NICE).

Two cups boiling water, 1 cup butter put in the boiling water, stir in 2 cups of flour, cook until thoroughly done, stirring all the time. Then let it cool so it will not cook the eggs, and stir in 10, 2 at a time, stirring thoroughly, add ½ teaspoonful baking powder. Drop a tablespoonful at a time, 3 or 4 inches apart in a large baking pan and bake 20 minutes in a quick oven. They will be hollow when done.

FILLING.

One cup of sugar, 2 tablespoonfuls of cornstarch, 2 eggs and 3 cups of milk, boiled together and flavored. When both are cool or just before using, slice off the top of the puff, leaving an inch for a hinge, put in as much filling as you like.

MRS. ALVERSON.

FIG PUDDING.

One cup of sugar, 1 cup of bread crumbs, ½ cup flour, ¼ pound of beef suet, 1 egg, 2 tablespoonfuls of sweet milk, ½ pound chopped figs, 1 teaspoonful baking powder, a pinch of salt. Steam three hours.

CHARLOTTE WEBER SEIPLE.

FIG PUDDING.

One-half pound figs, ¼ pound bread crumbs, ½ cup flour, 1 cup milk, 2½ ounces sugar, 3 ounces butter and 2 eggs. Chop the figs fine and put in the butter, sugar and eggs. Butter a mold and sprinkle with flour. Steam 3 hours. L. A. M. B.

FIG PUDDING.

Soak a cupful of bread crumbs in half pint of milk, beat into them 3 eggs beaten together, 2 tablespoonfuls of powdered beef suet and 5 tablespoonfuls of sugar. Last of all, beat in half pint of chopped figs thoroughly dredged with flour, turn in double boiler well greased and steam 3 hours. Turn out and serve with hot sauce. MRS. McCULLOUGH.

FIG PUDDING.

One-half pound chopped figs, 1 cup chopped suet, 1 large cup bread crumbs, 1 cup sugar, 2 eggs, 2 teaspoonfuls baking powder, scant cup of milk, nutmeg or cinnamon. Steam three hours.

LEMON SAUCE.

Two cups granulated sugar, butter size of an egg, 1 tablespoonful cornstarch wet in a little cold water, juice of 1 lemon, ½ the peel grated, 1 cup of boiling water. Cream the butter and sugar together until thoroughly mixed. Pour cornstarch into the boiling water and stir over the fire until it thickens. Then mix with the creamed butter and sugar and serve hot.

S. A. PUGH.

CHARLOTTE CREAM.

Three-fourths quart rich cream, 2 tablespoonfuls gelatine, ½ pint boiling milk (small measure), 2 tablespoonfuls pulverized sugar, 1 teaspoonful vanilla. Put gelatine to soak in a little cold milk, then pour over it the boiling milk. To the cream add sugar and vanilla and whip till stiff. Strain the milk containing gelatine, and when cold mix with whipped cream, beating while mixing. Take slices of sponge cake, dip edges in wine, put into a mould, pour sauce and the cream mixture over them, put slices of cake on this, put more cream, then cake and so on. Set away to cool until stiff.

MRS. E. P. TOWNSEND.

CHARLOTTE RUSSE.

Whites of six eggs, 1 cup sugar, ½ box gelatine (Cox's), 1 pint cream, 1 teaspoonful vanilla. Make a clear jelly without lemon; beat the whites very stiff and when the jelly is about to congeal pour into the beaten whites, whipping all the time, then whip the cream light and add to the above, beating constantly, adding the vanilla to the whole.

A. D. McKIBBEN.

CHARLOTTE RUSSE.

Whites of 6 eggs, 6 tablespoonfuls sugar, ½ box gelatine dissolved in ½ pint boiling water, 1 quart cream, whipped, ½ gill wine, 1 tablespoonful vanilla.

MRS. JOS. MAYER.

CHARLOTTE.

One cup sugar, 1 cup of milk, 1 egg. Mix all together and boil until thick. Dissolve ½ box of gelatine in half a cup of water, and when dissolved add to mixture while warm. Whip one pint of cream and add to the above mixture as soon as cool. Flavor with vanilla. MRS. L. S. OLIVER.

MISS CORNELIUS' PRUNE PUDDING.

Whites of four eggs, four tablespoonfuls sugar, half cup prunes, stewed and sweetened. Beat the eggs to a stiff froth, add sugar and prunes, stirring them lightly together. Pour into a baking dish and brown lightly in a hot oven.

PUDDING SAUCE.

One pint milk, yolks of four eggs, four tablespoonfuls sugar, one teaspoonful vanilla. Put milk in double boiler, beat sugar and eggs together, pour a little of the hot milk upon the eggs and sugar and then return all to the double boiler and cook till it slightly thickens. Add vanilla and pour over the pudding.

COCOANUT PUDDING.

One pint of milk, two tablespoonfuls of corn starch, small half cup of sugar, half cup of cocoanut, half teaspoonful of vanilla, the whites of three or four eggs. Put the milk in a double boiler and when at boiling point add the cornstarch (mixed with a little cold milk), cocoanut, sugar and vanilla. Cook about ten minutes and just as it is taken from the stove add

the whites of eggs which have been beaten very stiff and pour into a mold. For the custard take one and one-quarter pints of milk, yolks of three or four eggs, three tablespoonfuls of sugar, half teaspoonful of corn starch, half teaspoonful of vanilla.

MRS. STANTON.

FRIED CREAM.

Ingredients: One pint milk, five ounces sugar, butter the size of a hickory nut, yolks of three eggs, two tablespoonfuls corn starch and one of flour, mixed with a little cold milk. Put the milk and sugar into a double boiler and when about to boil stir in the corn starch and flour, stirring for fully two minutes to thoroughly cook the starch and flour. Remove and stir in the beaten yolks of the eggs and return to the fire to set them. Stir in the butter and vanilla and pour on a buttered pan until one-third of an inch thick. When cold and stiff cut into parallelograms about two by three inches. Roll these carefully in sifted bread crumbs, then in beaten egg, slightly sweetened, and again in bread crumbs. Dip these in boiling lard and when of a fine color take out and place in the oven four or five minutes, sprinkle with pulverized sugar and serve immediately.

A. D. McKIBBEN.

CHERRY TAPIOCA.

Soak four small tablespoonfuls of tapioca over night in a pint of water. Take a pint of stoned cherries and add the juice to the tapioca. Add enough sugar to make quite sweet. Cook in a double boiler until very soft. Add fruit and cook until fruit is soft. If the fruit is not very juicy add a little more water. Serve cold with either whipped or plain cream. Canned or fresh cherries are equally good.

MRS. STANTON.

APPLE PUDDING.

Into one quart of boiling water put two large apples, pared and sliced very thin; boil until tender, then add butter size of a walnut and one cup of sugar, let cook a short time. Make a soft dough with one pint of flour, half teaspoonful of salt, one tablespoonful of butter, one heaping teaspoonful of baking powder and a cup of milk. Flour hands well and press dough out thin. Put on top of sauce, let boil up, then put in oven and bake until crust is done. Serve with cream. M. READ.

TAPIOCA PUDDING.

Three tablespoonfuls of tapioca soaked in cold water until it is swelled enough; then add one quart of milk and put it in a double kettle or in a pitcher and set into boiling water; when the tapioca is sufficiently tender add the yolks of three eggs, a small teacup of sugar, a little salt. Stir this into the boiling milk; flavor with vanilla, then pour half in a dish; add the whites of the eggs beaten to a froth; then pour this on the top. You can make it in the morning, as it is good eaten cold and is very nice.

MRS. J. F. MINER.

TAPIOCA CREAM.

One and one-half pints of milk, small half cup of tapioca, three eggs, two tablespoonfuls of sugar, half teaspoonful of vanilla, one teaspoonful of butter. Soak the tapioca in part of the milk, then cook in the rest of the milk, in a double boiler, until soft. Beat yolks of eggs and sugar together and add to milk. Then butter and flavoring and lastly, as it is taken from the fire, the whites of egg which have been beaten very light. MRS. STANTON.

CRANBERRY SHORTCAKE.

Two tablespoonfuls of sugar, one of butter rubbed together, add one egg beaten well, add a small cup of milk, two cups of flour with two heaping teaspoon-

fuls of baking powder sifted with it. Bake in two pie pans. When you put your shortcakes into the oven put one quart of cranberries, one teacup of water and one teacup of sugar on to cook, boil for seven minutes. Your cakes will be baked in twenty minutes or less. Put one on a large platter, butter lightly. Spread thickly with cranberries. Put the other cake, also buttered, on top and cover with the rest of your berries. Send to the table immediately with either plain hard sauce or a foamy sauce made from one cup of powdered sugar and one heaping spoonful of butter rubbed well together. Add the white of one egg, beat well, then add two tablespoonfuls of the boiling juice from the cranberries; beat up and serve. MRS. T. L. KENNEDY.

RICE PUDDING.

Three pints of milk, one scant teacupful of rice, one teacupful of sugar, one teaspoonful of vanilla; bake slowly until done, about three hours.

MRS. EMMA SCHEITERLEIN.

RICE PUDDING.

One tablespoonful of corn starch in three cups of milk, add the yolks of two eggs, well beaten, and three-quarters of a cupful of sugar; put the mixture over the fire and when hot add one cupful of boiled rice, stir this until it thickens, then take off the fire and add flavoring. Put in pudding dish and cover with meringue made of the whites of the two eggs and two tablespoonfuls of sugar. Put in oven and brown.

MYRTILLA READ.

TAPIOCA CREAM.

One cup tapioca soaked over night. Put in double boiler one quart milk and tapioca and boil until clear. Very little sugar. Add yolks of three eggs beaten light and boil only a minute. When you take it off the stove stir in the whites of eggs beaten stiff and flavoring. MRS. JOHN READ MINER.

SAGO PUDDING.

Five tablespoonfuls of sago cooked in double boiler in one quart new milk with a few pieces of nice stick cinnamon till soft. Stir into the hot sago two small cupfuls sugar and butter the size of large egg. When cool stir in the beaten yokes of five or six eggs and bake in a buttered dish three-quarters of an hour. Make a meringue of the whites, drop over the pudding and brown lightly. Eat with cream.

S. M. KENNEDY.

APPLE DUMPLINGS.

Crust, one quart of flour, two heaping teaspoonfuls baking powder, one-quarter pound of butter cut into the flour. Moisten with milk or water, making a soft dough. Roll and cut into squares half an inch thick or not so thick if preferred. Add apples whole, to which add teaspoonful of butter and add a little sugar. Fold over the covers, place in a pan half full of water, to which add one-third of a cup of butter and one cup of sugar. Bake, or put in a greased pan and bake without the water. M. READ.

ESTELL PUDDING.

Three eggs well beaten, two and one-half tablespoonfuls sugar, two tablespoonfuls butter, three-quarters of a cup sweet milk, one coffeecup raisins chopped fine and one cup currants, one tablespoonful baking powder, two cups flour. Steam about 35 minutes. To be eaten with cream or any sauce.

IRENE PUGH.

FAIRY PUDDING.

Six tablespoonfuls of flour, filled but not heaping; one-quarter teaspoonful of baking powder, half teaspoonful of salt, two eggs, one pint milk, put in little at a time and mix to smooth batter, the yolks of eggs

added, the baking powder dissolved in a teaspoonful of milk, the whites of eggs beaten stiff and added just before putting in oven. Bake half hour. Eat with hard or soft sauce. MRS. S. M. CLARKE.

NEW ENGLAND INDIAN MEAL PUDDING.

Four quarts of milk, one and one-half cups of suet shredded, nearly two cups of molasses, one pound of raisins, one heaping teaspoonful of cinnamon, one-half of each cloves and allspice. Put two quarts of milk on to scald and add to it sufficient yellow corn meal to make it as thick as mush. Add all the other ingredients and bake very slowly for five or six hours. This makes a large pudding, but in cold weather it will keep a long time. In New England it is warmed and eaten for breakfast but we prefer it for dessert served with a hard sauce. MRS. F. W. WALKER.

HARD SAUCE FOR PUDDING.

One-half cup of butter, one-half cup of powdered sugar, cream the butter, add the sugar slowly until well mixed. Flavor with vanilla or sherry wine.

MRS. L. S. OLIVER.

PRINTER'S PUDDING.

Yolk of three eggs beaten light, three tablespoonfuls sugar, one cup sweet milk, one cup suet, one cup chopped raisins, one cup currants, a little nutmeg and salt, two teaspoonfuls baking powder, flour enough to make a stiff batter. Steam two hours.

MRS. WM. P. TOWNSEND.

GRAHAM PUDDING.

Half cup molasses, half cup sweet milk, one cup graham flour, one egg, half cup raisins, half cup currants, one teaspoonful salt. Steam two hours.

MRS. R. L. KENAH.

SAUCE.

One cup sugar, half cup butter, half cup milk, one egg, flavor. MRS. R. L. KENAH.

QUEEN OF PUDDINGS.

One pint of fine bread crumbs, one quart milk, one cup sugar, yolks of four eggs, a little butter; bake until it sets. Spread on the pudding a layer of jelly or preserves. Over this pour the whites of the eggs which have been beaten stiff and sweetened. Return to the oven until slightly browned.

GRAHAM PUDDING.

Two and one-half cups graham flour, one cup milk, one cup molasses, one cup seeded raisins, two small teaspoonfuls soda, a little butter. Steam two hours, Serve with lemon sauce. MRS. RICHEY.

STEAMED PUDDING.

Three cups flour, one and one-half cups raisins, half cup currants, small piece of citron; beat together one cup molasses, one cup water and half cup butter; one teaspoonful each of cloves and allspice, one teaspoonful soda sifted in flour. Steam three hours. Sauce for pudding, one cup sugar, one-third cup butter, one tablespoonful flour, one egg, one pint boiling water and one tablespoonful vinegar. Nutmeg to flavor.
MRS. HURST.

LEMON ROLL.

Three eggs, one cup sugar, one tablespoonful of milk, one cup flour, one teaspoonful baking powder. Bake quickly in a small dripping pan, turn out and spread on the cream as soon as possible after baking. Cream for lemon rolls, one cup sugar, one lemon cut fine, one egg well beaten; cook all together until done and set it to cool while you mix the rolls.
MRS. FISHER.

COTTAGE PUDDING.

One pint of flour, one egg, a piece of butter the size of an egg, one cup milk, two teaspoonfuls of baking powder. Bake twenty minutes in a quick oven.

Sauce, one cup sugar, half cup butter, one egg, all beaten well; add a cup of water and heat to a scald. Flavor with vanilla. S. A. PUGH.

STRAWBERRY SHORTCAKE.

One quart flour, half cup butter, half cup sugar, three teaspoonfuls baking powder, three teaspoonfuls salt; moisten the dough with water, roll out in four layers and spread butter between each layer and sprinkle with flour. When cold have berries mashed and sweetened; put on according to taste.

MRS. C. N. GROSCOST.

WINE JELLY WITH WHIPPED CREAM.

Soak one-half of a box of gelatine in one-half of a cup of cold water until soft, boil together for one minute one cupful of water and one cupful of sugar, take from the fire, add the soaked gelatine and stir until dissolved. Add the juice of one lemon and strain. Add one cupful of cold water and one cupful of any wine preferred, if used, or instead of wine use orange juice, and let stand until cold. Mold either in border mold and fill center with whipped cream to serve, or mold in sherbet cups and serve with whipped cream and bits of candied fruit. L. H. SCHWEPPE.

BOILED PUDDING.

Three-fourths pound of suet, chopped and free from strings, one pound of raisins, one-half a loaf of bread grated, one-half pound of brown sugar, 3 eggs, one-half cup of milk, one-half teaspoonful of soda, 2 teaspoonfuls cinnamon, 1 teaspoonful each of ginger, cloves and nutmeg, should be as stiff as soft dough, boil four hours. MRS. G. E. APPLETON.

GUERNSEY PUDDING.

Suet, one-half pound, chopped fine, flour, one-fourth pound, bread crumbs three-fourths pound, French currants one-half pound, raisins one-half

pound, stoned, eggs, 6, well beaten, salt one-half teaspoonful, milk enough to make a stiff batter, baking powder, one teaspoonful. To be eaten with a sauce flavored to suit taste. MRS. S. M. CLARK.

MARMALADE PUDDING.

Two eggs, one-half cup sugar, two tablespoonfuls butter, one and one-fourth cups flour, warm flour and put in one teaspoonful baking powder and a pinch of salt, and two large tablespoonfuls orange marmalade. Steam one and one-half hours.

EMILY O. T. MAYER.

GINGER PUDDING.

One-half cup of butter, one cup of molasses, one-half cup of raisins and currants, one-half cup of hot water, one teaspoonful of soda, dissolved in the hot water, one-half tablespoonful of ginger, one egg. Stir quite stiff with flour and pour in double boiler and steam one hour. Eat with hot sauce.

MRS. E. McCULLOUGH.

APPLE PUDDING.

Two eggs, a pinch of salt, a cup of sugar, two tablespoonfuls of water, one cup of flour, one teaspoonful of baking powder. Fill a pudding pan two-thirds full of sour apples chopped fine, pour batter over and bake one-half hour. MRS. L. S. OLIVER.

STEAMED FRUIT PUDDING.

One cup bread crumbs, one cup suet chopped fine, one cup flour, one cup sweet milk, one large cup raisins, currants and citron, two teaspoonfuls of baking powder, one cup of sugar, three eggs, one dessertspoonful of cinnamon, one-half dessert spoonful of allspice, one-half dessert spoonful of cloves, one nutmeg grated. Steam three hours.

MRS. L. S. OLIVER.

PRUNE PUDDING.

Whites of five eggs, one-half pint granulated sugar, twelve large prunes. Boil prunes until tender enough to remove seeds, then chop fine. Beat whites of egg stiff, add prunes and stir until smooth. Sift sugar twice, the last time adding a small pinch of cream of tartar, then beat into prunes and eggs. Have ready a greased mould set in a pan of boiling water; pour the pudding into it and bake 20 minutes in a warm oven. After the first five minutes look at pudding and if brown on top, cover with paper for remainder of time. Serve cold with a custard made of yolks of three eggs. MRS. STUCHFIELD.

POOR MAN'S CAKE, NICE FOR COTTAGE PUDDING.

One and one-half cups sugar, butter size of an egg, three cups flour, one cup sweet milk, two eggs, three rounded teaspoonfuls baking powder. Bake in cake pans, two layers, flavor with a half teaspoonful vanilla and a little nutmeg.

For sauce, take one cup sugar, either white or nice brown, I have used both, and into it rub a rounded-up tablespoonful of cornstarch and a little more than a pinch of salt, pour on this a pint and a half of boiling water and stir till it thickens, then flavor with nutmeg and vanilla, and last stir in a piece of butter size of an egg. Do not boil after the butter goes in. Nice for hasty dessert.

MRS. E. C. KENNEDY.

EVERY DAY PUDDING.

One pound best beef suet, shaved fine with knife, one pound brown sugar, one pound currants, one pound raisins, three eggs, one cup of sweet milk, one tablespoonful of cinnamon ground, one-half tablespoonful of cloves, ground, two teaspoonfuls of Royal baking powder, flour to make a stiff batter. Steam three or four hours.

FOR DRESSING.

One pint boiling water, one cup granulated sugar, one piece of butter size of a walnut, grated rind and juice of one orange, one tablespoonful of cornstarch, stir in after melting with water, one egg beaten well, boil for 10 minutes after all the ingredients have been added.

MRS. MARY TEA.

CHERRY PUDDING.

One cup sugar, one cup milk, one egg, two tablespoonfuls melted butter, two teaspoonfuls baking powder, flour to make a moderately stiff batter, one cup stewed cherries, drained, steam in cups. Make a sauce with the juice of the cherries.

AMELIA TOWNSEND WILDE.

CHERRY PUDDING.

Two teacups of flour sifted three or four times, two round teaspoonfuls of baking powder. Wet flour with milk or water for stiff batter. Butter individual cups, put in a little batter, a few cherries (fresh or canned) then more batter. Steam half an hour, serve with sugar and cream.

EMMA C. WINANS.

CUP PUDDINGS.

One tablespoonful of sugar, one tablespoonful melted butter, one egg, small cup of milk, a pinch of salt, two teaspoonfuls of baking powder in flour enough to make a thick batter. Put a small tablespoonful in a cup, then a tablespoonful of preserved fruit, then another small spoonful of batter on top and steam about three-quarters of an hour. Serve with cream or a sauce made with juice of fruit.

MRS. STANTON.

YANKEE SUET PUDDING.

Three and one-half cups of flour, one cup suet chopped very fine, one cup molasses, one cup sweet milk, one egg, if cup is small, two if large, one tea-

spoonful soda, one teaspoonful cinnamon, one very full cup of raisins, one very full cup of currants, two ounces of citron. Mix well flour and suet, add molasses, the milk with the soda dissolved in it, the well-beaten eggs and lastly the spice and well floured fruit. Beat well and tie loosely in a pudding cloth and steam three or four hours. Eat with pudding sauce.

E. HOOPES.

SIX-CUP PUDDING.

One cup brown sugar, one cup raisins, one cup bread crumbs, one cup milk, one cup flour, three-fourths cup chopped suet, scant teaspoonful baking soda. Mix well and steam until a rich brown (from three to four hours). Serve with brandy sauce.

MRS. S. F JACKSON.

POOR MAN'S PLUM PUDDING.

One cup of suet, one cup raisins, one cup currants, one cup milk, one cup molasses, one cup flour, three cups bread crumbs, one teaspoonful soda, one teaspoonful salt. Steam two or three hours.

MRS. JOS. MAYER.

LEMON CREAM.

Juice and grated rind of one lemon, four tablespoonfuls of sugar, two tablespoonfuls of cold water, four eggs, beat the yolks of the eggs, add the lemon, sugar and water. Let thicken on the stove, stirring all the time, then stir in the beaten whites of the eggs, to which have been added two tablespoonfuls of sugar. Serve in sherbet glasses.

ELIZABETH MINER.

PINEAPPLE CREAM.

Chop fine one can of pineapple and boil with half pound of sugar. Strain and add half an ounce of

Knox's gelatine. When cool, stir in the beaten whites of three eggs and half pint of whipped cream, pour into a mold and set on ice.

MRS. FREDERIC S. MERRICK.

PINK DELIGHT.

Into the whites of two eggs beaten stiff, beat two tablespoonfuls of sugar and one cup of strawberry jam. If very sweet the sugar may be omitted. Set on ice until chilled. Serve in glasses. This simple dessert will delight the eye as well as the palate.

MRS. R. S. EBERHARDT.

BLACKBERRY PUDDING.

A cupful of milk, three tablespoonfuls of flour, two ounces of butter, half a cupful of sugar, an even teaspoonful of cinnamon, grated rind of half a lemon and three eggs, heat the milk to boiling, add butter, flour, sugar, cinnamon and boil until it falls away from the sides, stirring all the time; then remove from the stove. When cool add the yolks of the eggs, one at a time, and lastly the stiffly beaten whites. Grease a two-quart baking dish, pour into it a quart of blackberries, stewed and sweetened; cover with the above mixture and bake in a moderate oven three-quarters of an hour. Any other fruit may be substituted for the blackberries. J. E. McHATTIE.

APPLE MERINGUE.

Boil tart apples after they are pared and cored, rub the pulp through a colander, and sweeten it to taste. To a pint of pulp stir in lightly the whites of three eggs, beaten to a stiff froth. Flavor with grated rind and juice of lemon, or with lemon or vanilla extract. Put this into a pudding dish and cover with the beaten whites of two or three eggs, sweetened and flavored. Color it in the oven. Serve with cream or a custard.

MRS. F. S. READER.

A GOOD PLAIN PUDDING.

Melt half a cup of butter, add to it three-fourths of a cup of molasses. Beat in two well-whipped eggs, a cup of sour milk, a half teaspoonful of cinnamon and half a grated nutmeg. One teaspoonful of soda in two tablespoonfuls of boiling water. When thoroughly mixed add three cups of flour. Turn into a greased pudding mould, fit on the top and steam for three hours. Eat hot, with any kind of sauce you like, either hard or liquid. L. M. WHITE.

AMERICAN CREAM.

Three pints of milk, four eggs, one-half box of gelatine, sweeten and flavor to taste. Boil as custard. As it is taken from the fire stir in the whites beaten to a stiff froth. Pour into moulds and when cold eat with cream. MRS. R. S. KENNEDY.

RAISIN PUDDING.

One-half cup of sugar, one tablespoonful of butter, one egg, three-fourths cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder, one cup raisins. Steam one hour and a quarter. To be eaten with sauce. MRS. R. S. KENNEDY.

GELATINE JELLY.

One package Cox's gelatine, one cup granulated sugar, one teaspoonful extract lemon, one teaspoonful pulverized citric acid, or juice of one lemon. Soak gelatine in cup of cold water until soft, then add sugar, acid and lemon extract; pour on it three pints of boiling water. Stir till all is dissolved, then strain and put in a cold place to set.

MRS. R. L. KENAH.

PEACH SHORT CAKE.

One-half teaspoonful of salt, two cups of flour, two teaspoonfuls of baking powder, two tablespoonfuls of lard, two tablespoonfuls of sugar, one cup of milk. Bake in flat pan and when done cut in squares and serve with peaches.

MRS. E. AUTENREITH.

PINEAPPLE SHORT CAKE.

Take two cups of sifted flour with two teaspoonfuls of baking powder, mix well, rub in one cup of butter and mix with a cup of sweet milk, and roll it out into two layers to fit in one tin, butter between layers and bake. For filling grate one pineapple, add half its weight in pulverized sugar, stir together thoroughly and put between layers.

MRS. CLARENCE HALL CORBUS.

PRUNE PUDDING.

Stew prunes till tender, sweeten, take one cup of the seeded prunes, cut in rather small pieces, mix one well-beaten white of egg. Put in pudding pan, cover with white of one egg, sweetened and brown. Eat cold with cream.

MRS. WM. W. WILSON.

APPLE CUSTARD.

Put a cup of milk into a double boiler. Mix together the yolks of two eggs, two tablespoonfuls of sugar and one tablespoonful of flour and add them to the milk when boiling. Stir over a fire until it thickens. Place four apples which have been cut in quarters and cooked until tender, in a pudding pan; pour over them the custard. Make a meringue with the whites of two eggs and two tablespoonfuls of granulated sugar. Place this in spoonfuls on the top and brown in the oven. M. B. McHATTIE.

GINGER PUDDING.

One egg, one cup of molasses, one-half cup of butter, one-half cup of fruit, raisins, or currants, one-half cup of hot water, one-half tablespoonful of ginger, one teaspoonful of soda. Flour to make it stiff and steam one hour.

SAUCE.

One egg, one cup of sugar, one-third cup of butter, one tablespoonful of flour. Pour boiling water in and make like thin starch and flavor.

LUTA C. NANNAH.

ORANGE PUDDING.

Two large oranges pared and cut in pieces one inch square, put in bottom of pudding dish, pour over them one cup white sugar, then make a plain cornstarch pudding without sugar, and pour it over the orange and sugar. Let stand and cool.

MRS. JOHN BOYD.

MAPLE SAUCE.

Two heaping tablespoonfuls of butter, one heaping tablespoonful of flour. Mix butter and flour together until smooth, pour enough boiling water into this (stirring all the time) to make about the consistency of thick cream, then add one cup of maple sugar. Beat one egg until light, pour the boiling mixture over the egg gradually, beating constantly.

HARRIET BOYD.

PIES.

"The eating of tarts is no inelegant pleasure."
—Sir Walter Scott.

PIE CRUST.

Two quarts of sifted flour, sift again with four level teaspoonfuls of baking powder, and a teaspoonful salt, weigh three-fourths of a pound lard and work into the flour, then cup through butter the size of a large egg, in small bits. Put this away, and when wanting to make a pie just wet enough with very cold water to make one or two pies as desired. I mix this quantity, because easier to proportion shortening, and nice to have ready to use in a hurry.

MRS. E. C. KENNEDY.

PLAIN PASTE.

Three cups of flour, one teaspoonful of salt, one cupful of shortening, one cupful of ice water. Put the flour in a bowl, add the salt and shortening. Cut the shortening in small pieces and distribute through the flour. Add the water gradually and carefully, so as not to make the paste too moist. Turn the paste out on the board and roll in a long sheet. Fold and roll again. Repeat the process until you have a smooth paste. It is then ready to use.

MISS CORNELIUS.

CUSTARD PIE.

For a very nice custard pie, line a cake pan of inch depth with crust. Make hot a quart of new milk, beat in a dish that will hold the milk, five eggs, a cup of sugar, pinch of salt, vanilla and nutmeg for

flavor. I like the blending of two flavors in many things. Pour on the eggs and sugar, the hot milk, stir well, and cut in four or five bits of butter. Pour in your crust and bake.

MRS. E. C. KENNEDY.

POTATO CUSTARD PIE.

One pound of potato rubbed through a sieve, two cups granulated sugar, one-half pound butter, creamed with the sugar, six eggs, whites and yolks beaten separately, the juice of one lemon squeezed into the potato while hot one-fourth nutmeg grated. Line a pie pan with paste, dust with flour and bake like pumpkin pie. MRS. JOS. MAYER.

POTATO CUSTARD PIE.

Six potatoes boiled and beaten white, piece of butter the size of an egg, four eggs, one and one-half cups of sugar, one-half a nutmeg grated. Beat whites and yolks separately. Bake in open crust.

MRS. G. E. APPLETON.

CREAM PIE.

One pint milk, yolks of three eggs, one large tablespoonful of cornstarch, one-half cup sugar, teaspoonful vanilla. Put milk and sugar on in double boiler. Mix cornstarch and eggs with little cold milk, then pour into hot milk, stirring all the time till thick. When done add vanilla, and pour into a crust which has been baked before. Put beaten whites on top and brown.

MRS. E. P. TOWNSEND.

PUMPKIN PIE.

One pint of pumpkin (Hubbard), one pint of milk, a pinch of salt, one pint of good cream, two eggs, cinnamon, ginger and sugar, cook the pumpkin until soft, then pour off and mash and cook a long time,

stirring occasionally. Then add the other ingredients to the pint of pumpkin, strain and make with under crust only. Should be made an inch thick of the pumpkin custard.

MRS. A. A. KENNEDY.

COCOANUT PIE.

One-half pound sugar, one-fourth pound butter, yolks of four eggs, one cup sweet milk, one cup grated cocoanut. Mix and pour into pan lined with pastry, then whip the whites of the four eggs, to which add two tablespoonfuls sugar, spread on top and brown lightly. A. D. McKIBBEN.

LEMON CREAM PIE.

One large lemon, one cup sugar, yolks of two eggs, one pint milk, one tablespoonful butter. Add lemon juice and grated rind when cream is partly cooked. Bake crust separately pricking thickly with a fork, so they will not blister. Beat the whites to a stiff froth and add two-thirds of a cup sugar, spread over the pies and bake till light brown in a very slow oven. MRS. ALVERSON.

LEMON FILLING FOR TWO PIES.

Two cups of sugar, a pinch of salt, three heaping tablespoonfuls cornstarch, stir these well together in their dry state; then a piece of butter the size of an egg or a little more. Grate in the rind of a large lemon and squeeze in the juice. Add the yolks of two or three eggs and stir until smooth. Then add a quart of boiling water and cook in a double boiler until thoroughly cooked. Pour this into the baked shells and beat up the whites, to which add a tablespoonful of pulverized sugar, put this in the lemon filling and place in the oven to brown.

MRS. V L. BRADFORD.

LEMON PIE.

For two pies take two cups of white sugar, one-half a cup of butter, three cups of sweet milk, the yolks of six eggs, two tablespoonfuls of flour, three soda crackers rolled; grate the rind and squeeze the juice of three lemons, cream the butter and sugar, add the yolks, then flour and crackers alternately with the milk, lastly the lemons. Beat whites of eggs stiff and add last or mix with three tablespoonfuls of sugar, spread over pies when baked, then brown lightly. MRS. T. SIDNEY WHITE.

LEMON PIE.

Bake a crust, and have ready for the following filling: Two eggs, keep out white of one, one cup sugar. Mix eggs and sugar well together, grated rind and juice of one large lemon, one cup boiling water. Stir this mixture until it boils, then add one and one-half tablespoonfuls of cornstarch, mixed with water. Boil a few minutes, then fill in crust. Beat white to a froth, add a little sugar, spread on pie, and brown. Use same filling for tarts.

MRS. S. P. JACKSON.

LEMON PIE.

Juice of two lemons, two cups boiling water, two tablespoonfuls cornstarch (good size), dissolved in cold water, two large cups sugar, two tablespoonfuls of butter, two eggs. Cook the constarch and add the other ingredients. Bake with under crust only and put a meringue on top lightly browned.

MRS. A. A. KENNEDY.

PEACH CUSTARD PIE.

Line a pie plate with paste and bake it. Put one cupful of milk into a double boiler. Mix together the yolks of two eggs, two tablespoonfuls of sugar and one tablespoonful of flour and add them to the milk when boiling. Stir over a fire until it thickens. When

the paste is baked fill it with nice canned peaches. Pour over these the custard. Make a meringue with the whites of two eggs, two tablespoonfuls of granulated sugar. Place this in spoonfuls on the pie and brown in the oven.

MRS. F. S. READER.

ORANGE CREAM PIE.

Beat thoroughly the yolks of two eggs with one-half cup of sugar, add one heaping tablespoonful of flour, one even tablespoonful of cornstarch and a pinch of salt; pour into one pint of boiling milk and let it cook about three minutes; let cool and flavor with extract orange and put into a baked crust. Beat the whites to a stiff froth, add one-half cup of sugar, flavor with orange, spread on top and brown lightly. Can use any other flavor desired.

IRENE PUGH.

RAISIN TARTS.

Make a good pie crust, roll out as for pie and cut into rounds as large as a saucer. Chop one cup raisins and one cup currants, and add one cup sugar, one egg and juice of one lemon. Spread mixture on one-half of the rounds, fold over the other and make edges stick by moistening and press edges together with a fork. MRS. HOLMES.

RHUBARB MERINGUES.

Line pan with pastry, stir together two tablespoonfuls of flour, one cup of sugar, one cup of chopped rhubarb, beaten yolks of two eggs and two tablespoonfuls water, fill pan with mixture and bake 20 minutes in moderate oven. Make meringue of the whites of the eggs and spread over top and set in oven to brown. MRS. McCULLOUGH.

MINCE MEAT.

Two pounds of meat, after chopping, one pound of suet after chopping, three pounds apples ready for chopping, one pound raisins, seeded and cut in two, one pound currants, one-fourth pound citron, two pounds white sugar, three pints of boiled down cider, three teaspoonfuls or more of cinnamon if liked, one small teaspoonful of cloves and nutmeg, two teaspoonfuls ginger and salt to season, one-half pint of sherry wine one wine glass of brandy. Any fruit juices, such as cherries, or spiced peaches, are an addition. Mix well and thin when using with hot water. MRS. E. C. KENNEDY.

"MOTHER'S" MINCE MEAT.

Two pounds lean beef, boiled very tender, and chopped fine, one pound suet and five pounds (about five pints) apples, each chopped fine, three pounds raisins, a little citron, one grated nutmeg, one teaspoonful each ground cloves, allspice and salt, two and one-half pounds brown sugar, one pint (or more) boiled cider. If too sweet add a little vinegar. Keep in a cool place. MRS. SWAN.

CAKES.

"The making of the cake, the heating of the oven, and the baking. Nay, you must stay the cooling, too, or you may chance to burn your mouth."—Shakespeare.

SNOW CAKE.

Beat one cup of butter to a cream, add one and a half cups of flour, and stir very thoroughly together, then add one cup of cornstarch and one cup of milk in which three teaspoonfuls of baking powder have been dissolved; last add the beaten whites of eight eggs and two cups of sugar well beaten together. Flavor to taste, bake in sheets, and put together with white icing. MRS. MYLER.

MARSHMALLOW CAKE.

One-half cup butter, one and one-half cups granulated or powdered sugar, three-fourths of a cup milk, two cups flour, two teaspoonfuls baking powder, one-fourth teaspoonful cream of tartar, one teaspoonful vanilla. Cream the butter thoroughly, add sugar gradually, then alternately, the dry ingredients (which have been sifted together), and the milk and last the beaten whites and flavoring. Bake in shallow pans, about 20 minutes, and put marshmallow cream between the layers and on top. Put your hand in the oven and count 15 as a test.

MARSHMALLOW CREAM.

Three-fourths of a cup sugar, one-fourth of a cup milk, one-fourth pound marshmallows (about 23), two tablespoonfuls hot water, one-half teaspoonful vanilla. Place the sugar and milk in a sauce pan, heat slowly

to the boiling point (without stirring) and boil exactly six minutes. Break the marshmallows in pieces and place in the upper part of a double boiler. Add the hot water and cook until smooth, then add the syrup a few drops at a time, stirring constantly.

Beat until cool enough to spread, then add the vanilla. MRS. T. E. MARSHELL.

COCOANUT POUND CAKE.

One-half cup butter, two cups sugar, one cup milk, five eggs, beaten to a stiff froth, one teaspoonful soda and two of cream of tartar stirred into four cups of sifted flour. Beat butter and sugar very light, then add the beaten yolks, then the milk the whites of eggs and flour by degrees. Add a small cocoanut grated. Line the cake pans with buttered paper and bake in a moderate oven. MRS. MARY SLOANE.

BISQUE CAKE.

Cream together with hand two cups pulverized sugar and one scant cup butter, add one full cup milk. Stir in slowly three cups flour sifted, froth whites of 5 eggs. Put two teaspoonfuls of baking powder (Royal), in the dough in the lightest manner possible. Avoid stirring dough after putting in the baking powder. Add the whites of the eggs last, chopping them into the dough lightly instead of stirring. Use very little vanilla flavoring. Bake in three layers.

ICING.

Beat the yolks of five eggs well, add pulverized sugar until you have a stiff frosting. Take one cup hickory nut kernels, roll fine and stir in icing. Flavor with little vanilla. Ice each layer and top. Put in oven a few seconds to dry. MRS. SWAN.

COFFEE CAKE.

One pound brown sugar, one pound flour, one cup butter, four eggs, one cup strong liquid coffee, with

one-half teaspoon soda dissolved in it, one pound raisins, one-half pound citron, two tablespoonfuls ground cloves, two tablespoonfuls cinnamon.

MRS. E. P TOWNSEND.

MARTHA'S CAKE.

Six eggs, two cups of sugar, three-fourths of a cup of butter, two tablespoonfuls of milk, two cups of flour with which has been sifted two teaspoonfuls of baking powder. Bake in layers and use boiled icing for the filling.

MRS. CHARLES A. BARKER.

PRINCE OF WALES CAKE.

Dark Part—Three-fourths cup butter, one and one-half cups brown sugar, three-fourths cup milk, three cups flour, one and one-half cups chopped raisins, three tablespoonfuls molasses, yolks of five eggs, one and one-half teaspoonfuls cinnamon, three-fourths teaspoonful cloves, two measures baking powder.

White Part—Three-fourths cup butter, one and one-half cups pulverized sugar, three-fourths of a cup milk, three cups flour, whites of five eggs, two measures baking powder, flavor to taste. This makes four layers. Put together with boiled icing in alternate layers, putting a white layer of cake on the top.

MRS. JOHN P. SHERWOOD.

COCOANUT LOAF CAKE.

Beat a quarter of a pound of butter to a cream, add the yolks of five eggs, beat thoroughly and add gradually, beating all the while, one pound of granulated sugar. When very light add slowly a half pint of sweet milk. Sift two and a half cups of pastry flour with two teaspoonfuls of baking powder. Beat the whites of the eggs to a stiff froth. Now add to the mixture half a package of Dunham's Cocoanut, a tablespoonful of lemon juice, and the grated rind

of half a lemon. Beat well and add alternately the flour and white of egg. Pour into two flat bread pans, dust the top thickly with powdered sugar and cocoanut and bake in a moderate oven three-quarters of an hour. M. B. McHATTIE.

MARBLE CAKE.

Light Part—One cup of white sugar, one-half cup of butter, one-half cup milk, whites of three eggs, one and one-half teaspoonfuls of McCaw's baking powder, two cups of flour.

Dark Part—One-half cup brown sugar, one-fourth cup butter, one-half cup molasses, yolks three eggs, one-fourth cup milk, one and one-half teaspoonfuls McCaw's baking powder, one teaspoonful alspice, one-half nutmeg, two cups flour.

MRS. J. W. HOLLAND.

JASPER CAKE.

Cream one cup butter and two cups sugar, add beaten yolks of five eggs, one cup sour milk, two and one-half cups flour, one-half cake chocolate melted, one level teaspoonful soda dissolved in tablespoonful hot water, then beaten whites of eggs, one teaspoonful vanilla. MRS. C. A. PENTZ.

COFFEE CAKE.

One quart of bread dough, three eggs, one-half cup of butter, one-half cup of sugar. Knead all together, and set to rise. When raised very light turn out on bread board, and roll about one-half inch thick. Put in square layer cake pans, then spread with butter, and sift granulated sugar, and ground cinnamon on the butter. Allow to raise very light, then bake in a quick oven. Nice for breakfast or lunch with coffee. MRS. MYLER.

WALNUT CAKE.

Three eggs, two cupfuls of sugar, one cupful of butter, beaten to a cream, one cupful of milk, three cupfuls of sifted flour, three teaspoonfuls of baking powder, add one pound of English walnuts, broken up, bake either in solid or layers.

MRS. CLARENCE HALL CORBUS.

ICE CREAM CAKE.

One-half cup of butter, one and one-half cups powdered sugar, one-half cup of milk, one-half cup of cornstarch, one and one-half cups of flour, two level teaspoonfuls of baking powder, one-half teaspoonful of vanilla, the whites of six eggs. Beat the butter to a cream, add gradually the sugar, beating all the while. Then the milk alternately with the flour to keep from curdling. Stir in lightly the beaten whites of the eggs the last thing before putting into the pans. Bake in a moderate oven for 20 minutes. This makes enough batter for two layers.

FILLING—BOILED ICING.

Two cups granulated sugar, the whites of two eggs, citric acid the size of a pea, a few drops of vanilla. Barely cover the sugar with water and boil until it hardens in water. Pour it slowly into the beaten whites of egg, beating hard all the time. Add the citric acid dissolved in a few drops of hot water and the vanilla. Beat until cool enough and of the proper consistency to spread on the cake.

MRS. CHARLES A. BARKER.

JAM CAKE.

One and one-half cups of sugar, three eggs, two-thirds of a cup butter, two cups flour, one cup jam, one teaspoonful cinnamon, one-half teaspoonful cloves, one nutmeg, seven tablespoonfuls sour milk, one teaspoonful soda, bake in layers and frost.

MRS. FISHER.

CARAMEL CAKE.

Three eggs, two scant cups powdered sugar, one-half scant cup butter, one-half cup sweet milk, three cups flour, three teaspoonfuls baking powder, two squares chocolate. Dissolve chocolate in a little hot water. Bake in layers.

BOILED ICING.

One scant cup of granulated sugar, five tablespoonfuls boiling water. Cook until it threads from the spoon. Beat the white of one egg very light and pour the hot syrup in gently, beating until stiff.

MRS. R. L. KENAH, JR.

POUND CAKE.

One pound butter, one pound sugar, one pound flour, 10 eggs, one-half large nutmeg, cream, butter and sugar, break two eggs at a time into your batter, until six are in, separate the other four and add the yolks to batter and beat hard then add flour, and lastly the four beaten whites and bake one and three-fourth hours. Cover your pan the first half hour.

S. M. KENNEDY.

NUT CAKE.

One-half cup of butter, one and one-half cups of brown sugar, two eggs, or yolks of four, one cup of buttermilk, three cups of flour, one even teaspoonful of soda, four tablespoonfuls of molasses. one cup of raisins, one cup of hickory nuts. Nutmeg and cinnamon to taste. MRS. WM. W. WILSON.

HICKORY NUT CAKE.

A cup of butter, two of sugar, three of flour, one of sweet milk, whites of seven and yolks of two eggs, three teaspoonfuls of baking powder one pint of hickory nut meats, rolled and sprinkled with flour, beat the whites to a stiff froth. L. M. WHITE.

COFFEE CAKE.

One egg, one-half cup butter, one-half cup brown sugar, one-half cup molasses, one-half cup strong coffee, one-half pound of seeded raisins, one-half teaspoonful cloves, one-half teaspoonful nutmeg, one-half teaspoonful soda, two cups of flour.

MRS. STUCHFIELD.

SCRIPTURE CAKE.

One cup butter Judges, 5:25; three and one-half cups flour, I. Kings, 4:22; three cups sugar, Jeremiah, 6:20; two cups raisins, I. Samuel, 30:12; two cups figs, I. Samuel, 30:12; one cup water, Genesis, 24-17; one cup almonds, Genesis, 43:11; six eggs, Isaiah, 10:14; one tablespoonful honey, Exodus, 16:31; a pinch of salt, Leviticus, 2:13; spices to taste, I. Kings, 10:10. Follow Solomon's advice in Proverbs, 23:14, for making good boys, and you will have a good cake.

MRS. THOMAS W. SWAN.

WHITE SPONGE CAKE.

Whites of eight fresh eggs, beaten about half, add one even teaspoonful cream of tartar, then beat until stiff, one and one-half cups of sugar, one cup of flour, flavor with one small tablespoonful of lemon juice. Bake in a slow oven. MRS. J. W. HOLLAND.

SPONGE CAKE.

Eight eggs, the weight of seven eggs in sugar and of four in flour, juice and grated rind of small lemon. Beat the yolks very light and add sugar gradually, beating all the time. Then add the whites, which have been beaten very light, then lemon, and lastly the flour, stirred in quickly and lightly. The flour should be sifted two or three times. MRS. STANTON.

SPONGE CAKE.

Six eggs, one goblet sugar, one goblet flour, one fresh lemon. Beat eggs separately until very light, then put them together and beat. Grate into this the

rind of small lemon and use a little of the juice. Add gradually the sugar, beating all the time. After it is beaten very light add the flour, then only beating enough to mix it well. Bake from three quarters to an hour. MRS. E. P. TOWNSEND.

BOILED SUGAR SPONGE CAKE.

Seven eggs, one-half pound flour, three-fourths of a pound sugar, seven tablespoonfuls cold water. Boil sugar and water until clear. Pour on the eggs in a large bowl, beating hard for twenty minutes; add the flour very lightly, but do not beat. Flavor to taste. Bake in loaf or bars from 30 to 40 minutes.

MRS. THOMAS W. SWAN.

HOT MILK SPONGE CAKE.

Four eggs, two cups sugar (scant), two cups flour, beaten together five minutes, to which add one-half cup hot milk and two teaspoonfuls baking powder.

A. D. McKIBBEN.

SPONGE CAKE.

Yolks of five eggs, five tablespoonfuls of water, two cups sugar, two cups flour, one teaspoonful of baking powder, whites of six eggs.

MRS. STUCHFIELD.

HOT WATER SPONGE CAKE.

One and one-fourth cup granulated sugar, one and one-half cups flour, two small teaspoonfuls baking powder, four eggs, four tablespoonfuls boiling water and a pinch of salt. Cream yolks and sugar together, add beaten whites then flour and baking powder, add water and stir briskly. MRS. C. A. PENTZ.

SPONGE CAKE.

Six eggs, two scant cups granulated sugar, two scant cups sifted flour, two teaspoonfuls of good baking powder, and four tablespoonfuls of cold water.

Beat yolks slightly, add sugar and beat hard, add water, flour, baking powder and flavoring, mix well, add stiffly beaten whites, stirring lightly. Have ready a greased pan which has been well dusted with flour and the surplus beaten out by tapping it upside down. Pour in the batter and bake in a quick oven till the cake leaves the side of the pan, that is a test I have never known to fail. MRS. WM. LLOYD.

GRAND RAPIDS SPONGE CAKE.

Six eggs, beat three minutes, add three cupfuls of granulated sugar, beat five minutes, add two cupfuls of flour, the juice and grated rind of one lemon, and one cupful of cold water. Then add one and a half cupfuls of flour with which has been sifted two teaspoonfuls of baking powder.

MRS. CHARLES A. BARKER.

HICKORY NUT CAKE.

Two cupfuls of sugar, three-fourths of a cup butter, three cups flour, mixed with three teaspoonfuls baking powder, three-fourths of a cup sweet milk, whites of six eggs and one pint of nuts rolled fine.

MRS. WM. LLOYD.

FRUIT CAKE.

Two pounds currants, two pounds raisins, one pound citron, one and one-half pounds sugar, light weight, one pound butter, one dozen eggs, one teaspoonful cloves, two of cinnamon, four nutmegs, one cup molasses one-half glass wine, one-half glass brandy, one small teaspoonful soda, two pounds flour. Bake four hours. MRS. WM. LLOYD.

WHITE FRUIT CAKE.

To one cup of butter, two cups granulated sugar, beaten to a cream, add one cup of sweet milk, three and a half cups sifted flour, two and a half teaspoonfuls of baking powder. To this add the whites of five

eggs beaten stiff, stir into this batter one grated cocoanut, one-half pound English walnuts and one-half pound almonds blanched and chopped fine, one pound citron sliced thin and well dredged with flour. Bake in a moderate oven. JEAN McHATTIE.

FRUIT CAKE.

Two cups butter, four cups sugar, two cups sour cream, eight cups flour, eight eggs, one tablespoonfuls soda, two tablespoonfuls cloves, two tablespoonfuls cinnamon, four pounds raisins, four pounds currants, two pounds almonds, two pounds figs, one pound citron, two nutmegs, two lemons, cut fine, one gill brandy. Bake four hours.

MRS. H. T. BARKER.

RAISED FRUIT CAKE.

One cup butter, one cup milk, one cup yeast or one yeast cake, two pounds fruit, two cups sugar, one pound nuts chopped fine, four eggs, four cups flour, teaspoonful soda, one nutmeg. Raise over night, bake in morning. ELLEN T. EDGAR.

CHEAP FRUIT CAKE.

One cupful of sour milk, it must be thick and the cream should be left in, one cupful of brown sugar, one cupful of raisins seeded and chopped, one-fourth cupful of butter, two cupfuls of flour, one level teaspoonful of soda, one-half teaspoonful each of ground cinnamon, cloves and alspice, and a little nutmeg. It must bake nearly an hour, slowly, or it will burn.

MRS. SCHWEPPE.

FRUIT CAKE.

Two pounds raisins, two pounds currants, one pound citron, one and one-half pounds sugar, two pounds flour, one pound butter, 12 eggs, one tea-

spoonful cloves two teaspoonfuls cinnamon, four teaspoonfuls nutmeg, one teacup molasses, one-half a glass of wine or brandy, one small teaspoonful soda.

MRS. G. E. APPLETON.

FRUIT CAKE.

One pound each of sugar, butter and flour, 10 eggs, one pound raisins, two pounds currants, one-half pound citron, one teaspoonful cloves, nutmeg, mace and cinnamon, one lemon, peel and juice, one-half cup molasses two teaspoonfuls baking powder. Bake in two pans from one and a half to two hours.

S. M. HUNTER.

ANGEL FOOD.

Whites of eleven eggs beaten stiff, one and one-half cups of granulated sugar, sifted, and one cup of flour, with a teaspoonful of cream of tartar sifted four times, then add one teaspoonful vanilla.

MRS. E. AUTENREITH.

ANGEL FOOD.

One cup of white of egg, add one teaspoonful of cream of tartar and beat until light, add one and one-half cups of granulated sugar and one cup of flour, sifted four times, stir in carefully, add one teaspoonful of almond extract. Put in ungreased pan and bake in a slow oven. MRS. STUCHFIELD.

ANGEL FOOD.

Whites of nine large eggs, one heaping cup fine granulated sugar, one cup flour, beat flour and sugar five times before measuring, one-half teaspoonful cream of tartar, a pinch of salt, one-half teaspoonful each of lemon and vanilla, separate eggs, add salt and cream of tartar and whites and beat until stiff, add sugar and flavoring, beat thoroughly, fold in flour. Put in slow oven at once. Bake 40 to 50 minutes. Invert pan and cool when cake is done.

MRS. R. L. KENAH.

DEVIL'S FOOD.

One cup grated chocolate, one-half cup milk or cold coffee, one cup brown sugar, yolk of one egg, one teaspoonful vanilla, cook to a cream. Let cool, add to the following: One cup brown sugar, one-half cup butter, one-half cup milk or coffee. two eggs, two cups flour, one teaspoonful cream of tartar, one teaspoonful soda. MRS. RICHEY.

DEVIL'S FOOD.

Beat two cups of granulated sugar and half a cup of butter to a cream. Beat three eggs, saving out the white of one for icing. One teaspoonful soda dissolved in half cup of sour milk, two cups of flour (before sifting), one-half teaspoonful baking powder. dissolve one-half cake Baker's chocolate in almost one cup boiling water, add last (when cool). Flavor with vanilla and bake in layers.

MRS. T. J. FIDDLER.

DEVIL'S FOOD.

One-half cake of chocolate. melted in steam, one cup of milk stirred into chocolate. Set this to one side. Then mix two scant cups of pulverized sugar, one-half cup of butter and cream them thoroughly. Then add the yolks of four eggs, and stir in the milk and chocolate, adding one teaspoonful of vanilla and two cupfuls of flour, which has been thoroughly sifted through with two teaspoonfuls of baking powder. For the filling, or icing, take two cups of sugar moistened thoroughly with one-half cup of water. Let boil until it threads from the spoon, stirring often. Then add one-half pound of figs and one heaping cupful of raisins chopped very fine with the whites of two eggs beaten to a froth. Beat until it begins to whiten, then spread between the layers. MRS. WM. LLOYD.

BLACKBERRY CAKE.

Six eggs, four of the whites for icing, one cup of butter, two cups of sugar, two cups of preserved blackberries or jam, two-thirds of a cup sour cream, one teaspoon soda, one teaspoon nutmeg, two teaspoons allspice, one teaspoon cinnamon, one teaspoon cloves, flour to make good, stiff batter. Bake in layers with icing between.

MRS. A. W. GROSCOST.

COCOANUT CAKE.

Two cups of sugar, one-half cup of butter or lard, three eggs, one cup of sweet milk, three cups of flour, two teaspoonfuls cream of tartar, one teaspoonful soda.

FOR THE FILLING.

Use one grated cocoanut, add to half of it the whites of eggs well beaten and one cup of pulverized sugar, spread this between the layers. Mix with the other half of cocoanut four tablespoons of sugar and strew thickly on top of the cake.

MRS. C. N. GROSCOST.

WHITE CAKE.

Two cups granulated sugar, one-half cup of butter beat to a cream, one cup of cold water, three cups of flour, three teaspoonfuls baking powder, whites of four eggs. Flavor with lemon.

MRS. C. N. GROSCOST.

TAYLOR CAKES.

One pint molasses, six ounces butter, six ounces sugar, melt together, four eggs, one-half pint milk, one and one-half pounds flour, one teaspoonful salt, one tablespoonful soda, add soda last, two spoonfuls cinnamon, two spoonfuls allspice, two spoonfuls ginger.

MRS. WM. LLOYD.

TAYLOR CAKES.

Four eggs, one pint molasses, three-eighths of a pound of butter, one-eighth of a pound sugar, one-half pint milk, one and one-half pounds of flour, one ounce soda, two teaspoonfuls of ginger.

MRS. STUCHFIELD.

TAYLOR CAKES.

One cup molasses, one-half cup sugar, one-half cup sour milk, two eggs, one tablespoonful butter, one teaspoonful soda, one tablespoonful cinnamon, two tablespoonfuls ginger, one heaping pint flour. Drop on buttered pans and bake. M. B. C.

TAYLOR CAKES.

Nearly one pint molasses, one cup sugar, one-half cup water, one cup lard, one teaspoonful soda, four eggs, cinnamon and ginger. Mix stiff enough to drop. MRS. FISHER.

GINGERBREAD.

One cup of molasses, one cup of butter, two cups sugar, one cup sour cream, three cups flour, four eggs, one teaspoonful of ginger, one teaspoonful of soda. MRS. STUCHFIELD.

IMPROVED GINGERBREAD.

One cup molasses, one and one-half cups brown sugar, one cup lard. Boil together and set away to cool, three eggs, yolks and whites beaten separately, one cup sour milk, one small tablespoonful of soda (dissolve soda in sour milk), four cups flour, one tablespoonful of ginger and a little grated nutmeg. Bake in a large square pan about 45 minutes.

MRS. L. S. OLIVER.

GINGER WAFERS.

Boil one cup molasses, then cool and add two teaspoonfuls of soda and two tablespoonfuls of water. Mix one cup butter, three-fourths cup sugar, and two eggs. Then add molasses, one tablespoonful of ginger, one-half teaspoonful of cinnamon and half a nutmeg; stiffen with flour, roll very thin and bake in a quick oven. MRS. F. ENGLEFIELD.

GINGER CAKE.

One coffee cup of butter, one coffee cup of granulated sugar, one coffee cup of Orleans molasses, one coffee cup of sour milk, one teaspoonful soda (scant), two teaspoonfuls ginger, two teaspoonfuls cinnamon, one teaspoonful cloves. A little grated nutmeg, three cups of flour, before sifting, four eggs. Bake in a moderate oven. Cream, butter and sugar then put all the other ingredients in and stir well.

M. READ.

GINGER DROP COOKIES.

Three eggs, one cup of lard, one cup of molasses, one and one-half cups of brown sugar, one tablespoonful of ginger, one tablespoonful of soda, dissolved in a tea cup of boiling water, five and one-half cups of flour. Mix thoroughly and drop a tablespoonful in a greased pan and bake quickly.

MRS. C. N. GROSCOST.

DOUGHNUTS.

Mix together one tablespoonful of butter and two cups of pulverized sugar, break into that two eggs, then add one brimful cup of milk and a pinch of salt five cups of flour, and three heaping teaspoonfuls of baking powder. Use a tin measuring cup.

MRS. GRAHAM.

GOOD DOUGHNUTS.

One cup of sugar, one cup of sour milk (buttermilk is the best), four tablespoonfuls melted butter, one-half teaspoonful of soda, three eggs. Flour to make a soft dough. MRS. WM. W. WILSON.

RISEN DOUGHNUTS.

Scald one pint of milk, when lukewarm add six ounces of butter, melted, four eggs well beaten, one large, full cup of sugar, one-half cup of yeast, and sufficient flour to make a sponge. Beat well and stand in a warm place for about three hours. It is best to make this sponge early in the evening or late afternoon, so that it can be kneaded before going to bed. When the sponge is light add sufficient flour to make a soft dough, knead lightly, cover and stand in a warm place over night. In the morning roll out carefully without kneading, place carefully on a floured cloth. Let stand one hour and fry in smoking hot fat. Always drop the doughnuts so that the side exposed to the air will be downward when in the fat.

E. HOOPES.

DOUGHNUTS.

Two eggs, beaten light, two cups of sugar, five heaping teaspoonfuls of sour cream or three of melted butter. One and one-half cups of sour milk, one heaping teaspoonful of soda and one of baking powder or cream of tartar. MRS. F. W. WALKER.

CRULLERS.

Two tea cups sugar, one pint milk, four tablespoonfuls melted butter, four eggs, a little salt, one teaspoonful soda, two teaspoonfuls cream of tartar, a little nutmeg, flour enough to roll out.

MRS. WM. P. TOWNSEND.

CHOCOLATE CAKE.

Two little squares Baker's chocolate, yolk of one egg, one-half cup sugar, one-half cup milk, boil together, let cool and stir into the cake. Cake part, two eggs, one cup sugar, one-half cup butter, one-half cup milk, two teaspoonfuls baking powder. White icing between. MRS. ALVERSON.

CHOCOLATE CAKE.

Two cups sugar, one-half cup butter, three eggs, saving white of one for icing. one teaspoonful soda dissolved in one-half cup sour milk three cups of flour. one-half teaspoonful baking powder. Dissolve one-half cake of sweet chocolate in almost a cup of boiling water, add when cold. Flavor with vanilla.

MRS. J. W. HOLLAND.

"LITTLE CAKES."

One cup of butter, two cups of pulverized sugar, four eggs (whites beaten light and put in last), one cup of milk, three and one-half cups of flour, three small teaspoonfuls of baking powder, a few drops of vanilla, the yolks only of eight eggs may be used or the yolks of five and the whites of three, using the two other whites for the icing.

MRS. H. L. SCHWEPPE.

GOLDEN JUMBLES.

One-half pound butter, one-half pound sugar, one pound flour, two eggs, four teaspoonfuls of water, one and one-half teaspoonfuls baking powder, salt and flavoring. Handle lightly, roll thin and bake in a quick oven. Very good.

MRS. EMMA SCHEITERLEIN.

DOLLY VARDEN CAKE.

One-half cup butter two cups sugar, one cup milk, three eggs, one teaspoonful of soda, two teaspoonfuls cream of tartar, three cups of flour, divide batter in

three parts bake two pans, and to the one add one cup raisins, one cup currants one-half cup flour, three tablespoonfuls molasses, one teaspoonful cinnamon, one teaspoonful allspice, one teaspoonful cloves, one-half teaspoonful soda, dissolved in a little hot water. Bake slowly till it leaves the pan around the edge.

MRS. EMMA SCHEITERLEIN.

CURRANT CAKES.

One pound flour, one-half pound butter, three-fourths of a pound sugar, four eggs, one-half pound currants, well washed and dredged, one-half teaspoonful soda dissolved in hot water one-half lemon grated rind and juice, one teaspoonful cinnamon. Drop from a spoon on a well-buttered pan and bake in a moderate oven. E. HOOPES.

COOKIES.

Three eggs, two coffee cups of granulated sugar, one cup lard and one cup of butter, one-half nutmeg, one coffee cup sour milk, one-half teaspoonful soda, three teaspoonfuls baking powder, flour to make as stiff as pie dough, roll out very thin and sprinkle sugar over the dough, cut out and bake quickly.

MRS. C. N. GROSCOST.

CHOCOLATE COOKIES.

One and one-half cups chocolate (grated), one and one-half cups sugar, three eggs, one-half teaspoonful cinnamon, one-half ground cloves. Beat very hard before using flour. Use enough flour to drop. MRS. T. E. MARSHELL.

BOSTON COOKIES.

Three-fourths of a cup of butter, three cups flour, one and one-half cups sugar, one cup chopped walnuts, one-half cup currants, one-half cup chopped raisins, three eggs, one-half teaspoonful salt, one tea-

spoonful soda, one of cinnamon and one and one-half tablespoonfuls hot water. Cream the butter and sugar and well beaten eggs. Dissolve the soda in the hot water. Mix the salt in half a cup of the flour and cinnamon, then add nuts and fruit and remainder of the flour. Bake in a thin sheet in a moderate oven and when cool cut in squares. MRS. HOLMES.

MOLASSES COOKIES.

One egg, one-half cup brown sugar, one cup molasses one-half cup lard or butter, one-third cup sour milk, one and one-half teaspoonfuls soda, one teaspoonful ginger. Add other spices to suit the taste, mix soft, break off small piece of dough, roll and flatten with your hand, put on pan to bake.

CHARLOTTA W. SEIPLE.

CINNAMON CAKE.

Take three-fourths cup butter, two cups white sugar, three eggs, beaten separately, one cup sweet milk, one teaspoonful ground cinnamon, three cups of flour, two teaspoonfuls of baking powder. Bake in large square pan one-half hour. Have ready mixture made of one-fourth cup melted butter, one-half cup powdered sugar, and one teaspoonful of cinnamon, put on cake as soon as taken from the oven.

ANNIE.

CINNAMON BUNS.

One pint flour, one teaspoonful salt, one teaspoonful baking powder, one tablespoonful butter and sufficient milk to make a dough you can knead. Mix flour, salt and baking powder together, rub the butter into the flour and add milk. Turn out on the board and knead till smooth, roll into a sheet about one-half inch thick, spread with melted butter, one-half cup sugar, cinnamon and currants or raisins, roll tightly and

cut in pieces about two inches wide and stand them cut side up in a . deep baking pan that has been greased. Bake slowly about 45 minutes.

MRS. W. C. McKINNEY.

CINNAMON DROPS.

One egg, one cup of sugar, one cup of molasses, one-half cup of butter, one cup of milk or water, two teaspoonfuls of cinnamon, two teaspoonfuls of cloves, one and one-half teaspoonfuls of ginger, one teaspoonful of soda, three cups of flour. Mix well, put in muffin rings, and bake in a hot oven.

MRS. MYLER.

GINGER SNAPS.

One cup of molasses, heated, one cup of sugar, one cup of butter and lard mixed, two teaspoonfuls of soda, ginger to taste, flour to make a stiff dough. Roll thin. MRS. J. F. MINER.

GINGER SNAPS.

Two quarts of flour, one large cup of butter, one pint of molasses, one cup of brown sugar, a little soda, spice to taste. MRS. R. S. KENNEDY.

GINGER SNAPS.

One cup molasses, one cup lard and one-half cup sugar, melted together, one tablespoonful ginger, one teaspoonful soda sifted with flour, sufficient to roll. Roll thin and bake in moderate oven.

A. D. McKIBBEN.

SOFT GINGERBREAD.

One cup molasses, one cup sour milk, one-half cup butter, one teaspoonful soda, one tablespoonful ginger and any other spices desired, flour to make a stiff batter. Heat butter and molasses together, then mix other ingredients. A. D. McKIBBEN.

DROP CAKES.

Two cups of sugar, one cup of butter, three eggs, one cup of sweet milk, three cups of flour, measured before sifting with two teaspoonfuls of baking powder. Cream butter and sugar and add eggs one at a time, beating thoroughly, then the milk and last the flour and baking powder. Drop in small spoonfuls in well greased pans, not too close together, and put two or three seeded raisins on the top of each. Bake a light brown. L. M. WHITE.

ROCKS.

One and one-half cups brown sugar, one cup butter, three eggs, one teaspoonful soda, dissolved in a little warm water, three cups flour, one and one-half cups chopped raisins, one cup chopped nuts, one teaspoonful cinnamon, salt to taste. Drop about half teaspoonful of dough on parafine paper and bake like cookies. CHARLOTTA W. SEIPLE.

SAND TARTS.

Half a pound and half a quarter of butter, one pound granulated sugar, one pound sifted flour, two eggs, leaving out the whites of one, cream the butter, add the sugar, then the eggs, well beaten, and then work in the flour so the dough is smooth and free from all appearance of flour. Set it in the cold to harden. Blanch half a pound of shelled almonds and slice them lengthwise of the almond. Take a small piece of dough and roll very, very thin, cut it into squares with a brass roll cutter, place on pans. Beat the white of the egg stiff. Put a piece of the almond on top of the cake and with a brush put the egg over them, sprinkle with sugar and lastly with cinnamon. They do not need a hot oven and must be watched closely until they are a light brown.

MRS. HENRY A. HUTCHINSON.

CARAMEL FILLING.

Three cups of brown sugar, one-half cup of cream or milk, one-half cup of butter, boil ten minutes, then stir until thick enough to spread.

MRS. L. S. OLIVER.

CARAMEL ICING.

One pound of brown sugar, butter the size of a small egg, one-half cup of water. Boil until it will form a soft ball when dropped into cold water. Remove from the fire and stir until it begins to grain, then add a teaspoonful of vanilla and spread on cake.

MRS. STANTON.

SUGAR BISCUIT.

Two cups sugar, one cup lard, two eggs, one cup buttermilk, one teaspoonful of cream of tartar, two small teaspoonfuls of soda. Add flour until stiff enough to roll. MRS. L. S. OLIVER.

LOVE-IN-TANGLE.

One egg, one tablespoonful sugar, one tablespoonful cream, flour to roll out very thin, cut with wheel and fry in hot lard a light brown.

S. A. PUGH.

LOVE ENTANGLE.

Half a pound of flour, two teaspoonfuls of white sugar, two teaspoonfuls of thick cream, three eggs. Beat well together, roll as thin as a wafer. Cut with a pastry wheel, tangle and fry in deep fat.

E. R. MINER.

VANITIES.

Beat well three eggs and add one tablespoonful each of sugar and cold water and a quarter of a teaspoonful of salt stir in flour to make a rather stiff dough, knead well and divide into four or five por-

tions. Take one of these and roll very thin, the thinner the dough the nicer the vanities. Do not mind if it sticks to the board, keep on rolling, as thin as paper, then tear (not cut) off pieces no larger than half a hands size, the more irregular in shape the prettier they will look when done; drop into a kettle of smoking hot lard and fry a delicate brown, turning once; take out and sift powdered sugar over them.

MRS. F. S. READER.

Cooking.

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ICE CREAMS AND SHERBETS.

"The most coldest that e'ber turned up."
—Shakespeare.

ICE CREAM.

Two quarts of cream, four cups of sugar, four eggs beaten separately, two tablespoonfuls of flour. Mix flour with a little of the cream and put it in half of the cream and cook. Take off the stove and add sugar and rest of cream and let cool. Put in the eggs just before freezing and flavor. If you don't use fruit in it, put only two and one-half cups of sugar.

LUTU NANNAH.

ICE CREAM.

One pint milk heated boiling hot, with two tablespoonfuls cornstarch and one cup sugar stirred in. Boil up once, add one tablespoonful vanilla, then add cream enough to make two or three quarts, as needed. MRS. ERNEST MAYER.

ICE CREAM.

Beat one cup sugar, one egg, one tablespoonful flour, light, and add slowly one pint of cream. Scald and add one tablespoonful gelatine. Strain and add one quart of cream and flavoring and freeze.

CHARLOTTA W. SEIPLE.

PINEAPPLE SHERBET.

Grate one pineapple and mix with one quart of milk, one-half pint sugar. Add the juice of one lemon and the beaten whites of two eggs. Freeze.

MRS. W. C. McKINNEY.

MAPLE PARFAIT.

Four eggs, one pint cream, one cup maple syrup. Beat the yolks of eggs and stir in the syrup. Let come to boil, being careful not to burn. Beat whites, whip cream stiff. Mix all and freeze like ice cream.

CHARLOTTA W. SEIPLE.

APRICOT ICE.

One quart apricots, put through a colander, one-fourth box gelatine one pint of water, one pint sugar, Freeze till thick as custard then add one pint whipped cream. MRS. E. P. TOWNSEND.

ORANGE ICE.

Make a syrup of three pints of water and four cups of sugar. Boil and strain. When cold add the juice of eight oranges and two lemons and freeze.

MRS. MYLER.

MINT SHERBET.

(To be eaten with roast lamb): One quart water, one-half pound sugar, two lemons, 10 good-sized stalks of mint. Boil water and sugar five minutes. Remove leaves of mint, wash and dry, chop fine, then pound to a pulp and add gradually to hot syrup. Add the lemon juice and let stand until cool. Strain and freeze. This amount fills eight sherbet glasses.

AMELIA TOWNSEND WILDE.

ORANGE SHERBET.

One quart water, one pint sugar, six oranges, grated rind of one lemon. Boil water and sugar together and add fruit and white of one egg, well beaten. AMELIA TOWNSEND WILDE.

RED RASPBERRY MOUSSE.

Crush one box of raspberries and sprinkle with one cup of sugar, let stand an hour, then put through a cheese cloth. Soak one tablespoonful of gelatine in two tablespoonfuls cold water, then dissolve in one-fourth cup hot water and strain into raspberry juice. Whip one quart of cream and drain very carefully. When the raspberry mixture begins to thicken, fold the whip from the cream very gently into it. Turn mixture into a mold, pack in ice and salt and let stand four hours. Other berries can be used the same way, also mellow peaches.

MRS. W. C. McKINNEY.

ANGEL PARFAIT.

Put half a cup of sugar and a half cup of water over the fire to boil. Stir until the sugar is dissolved, then let it cook without stirring, until a little dropped into cold water will form a ball when rolled between the fingers. Whip the whites of three eggs till foamy, but not stiff; then pour the syrup in a fine stream over them, beating all the time. Beat until cold, flavor with a tablespoonful of vanilla. Have ready a pint of thick cream beaten to a stiff froth, and fold the meringue into the cream. Turn the mixture into a mold and pack in ice and salt, set aside for four hours.

MRS. W. C. McKINNEY.

FROZEN CUSTARD.

One quart and one-half pint of cream, six eggs, ten ounces sugar, one small vanilla bean, or one tablespoonful of pure extract. Make a custard with one pint of the cream and the eggs and sugar. When it is cold add the remainder of the cream and freeze. Turn slowly and evenly and when stiff pack down and set away for at least two hours. It ought to be very smooth and good.

MRS. A. A. KENNEDY.

LEMON SHERBET.

Four large juicy lemons, one pound and six ounces sugar, one quart water, boil the sugar and water five minutes. When cold add the lemon juice and strain through a cloth. Freeze and when frozen add a meringue, made with white of one egg and one tablespoonful of pulverized sugar beaten until stiff. Stir well and set away for at least two hours, well packed.

MRS. A. A. KENNEDY.

MAPLE WALNUTS.

Beat the white of one egg to a stiff froth, stir in enough powdered sugar to make it like hard frosting, dip the walnut meats in a syrup made by boiling for two or three minutes, two tablespoonfuls of maple sugar in one of water; or in this proportion. Press some of the hard frosting between the two halves of the walnut, and let it harden. Dates, green grapes and almonds, may be used in the same way. The paste may be made stiffer, flavored and colored and used as any other fondant.

MRS. L. S. OLIVER.

CHOCOLATE CREAMS.

Take one-third of the ball of fondant, add a quarter teaspoonful of flavor to it and blend them thoroughly together, then form the mixture into balls, lay them on oiled paper and let them stand for two or three hours in a cool place, put the rest of the fondant into a double boiler, add two tablespoonfuls of cocoa and stir the mixture constantly until it is melted, take it from the fire and put the balls in one at a time and drop them on oiled paper.

ESTELLA HOLLAND.

FONDANT CANDY.

Put two cupfuls of granulated sugar in a sauce pan with one cupful of water, stir it just enough to prevent the sugar from caking in the bottom of the

pan. Bring it quickly to boiling point, let it boil rapidly until it will form a soft ball between vour fingers, turn it out on a marble slab and stir constantly until it becomes white and loses its stickiness, scrape it free from the marble and mold it on your hands until it is free from lumps. It should be about the consistency of putty, not sticky, but forming readily into shapes.

ESTELLA HOLLAND.

HOT CHOCOLATE.

Melt together three small squares of Baker's chocolate, two tablespoonfuls of hot water, three tablespoonfuls of sugar. Then add to this one pint of hot water, then one quart of boiled milk. Serve with whipped cream.

MRS. S. E. CRITCHLOW.

NECTAR.

Three quarts of tea (Oolong), one pint of Apollinaris water, juice of three oranges, juice of three lemons, one-half can of shredded pineapple. Sweeten to taste.

PICKLES, JELLIES, ETC.

"Don't hit that jar of cucumbers
Standing on the broad stair,
They have not waked from their slumbers,
Since they stood there."

—*J. G. Holland.*

SMALL CUCUMBER PICKLES.

Two hundred small cucumber pickles, one small gallon good cider vinegar, one-half ounce of cloves (whole), two ounces of allspice (whole), two ounces of mustard seed (whole), three-quarters of an ounce of alum, one small teacup of salt, one teacup of sugar. Boil all together and turn over the pickles. Before pickling pour boiling hot water over them and allow them to stand twenty-four hours. Then wipe them dry and pack into your jars with a few small pieces of horse-radish on the top to keep them from molding. If pickles are very small I find this quantity will cover 300. MRS. FRED. S. MERRICK.

PICCALILLI.

To one peck of green tomatoes take one-half dozen onions, one cup brown sugar, two ounces yellow mustard seed, and two tablespoonfuls salt and a green pepper or two, if you wish it hot. Cut the middle slices out of the tomatoes, rejecting the seeds, and lay the sliced onions and peppers in layers. Sprinkle the salt through as you proceed and then let

the whole stand all night to drain through a colander. Then add enough cider vinegar to cover pickle, add cinnamon bark and whole cloves. Place the preserving kettle on the back of the stove to simmer very slowly for several hours, until the tomatoes are as soft as you like. MRS. S. E. CRITCHLOW.

STUFFED PEPPERS.

Select six large green peppers, cut off stem end and take out the seeds. Soak in salt water over night. Mix together one cup cooked chicken or veal chopped fine, one large tomato peeled and chopped fine; one-half of a small onion, chopped fine, one teaspoonful salt, one tablespoonful butter and one raw egg. Fill peppers, put in baking dish, pour over and around them a little stock. Bake twenty-five minutes.

EMMA C. WINANS.

CHOW-CHOW.

Three large heads cabbage, six stalks celery, three pints green tomatoes, one pint onions, one-half pint horseradish, two green peppers, two red peppers. Chop all together, stir in two heaping tablespoonfuls salt and let stand one hour, then press out the water and mix with the following spices: Two tablespoonfuls each celery seed and mustard seed, one tablespoonful each of cloves and allspice, one teaspoonful mace, and one-half teaspoonful pepper. Put on the stove with two quarts vinegar and seven pints brown sugar, let simmer one hour and seal in glass jars.

JEAN McHATTIE.

PEPPER SAUCE, NICE WITH FRIED OYSTERS.

Chop a medium-sized head of cabbage, about six green peppers, and a couple of onions, if liked. Salt with a couple of tablespoonfuls of salt, let stand two hours and drain, then add a teaspoonful of celery seed, two tablespoonfuls of mustard seed, and cover with cold vinegar, ready for use in a few hours.

MRS. E. C. KENNEDY.

PICKLE CABBAGE.

One gallon finely cut cabbage, one pound sugar, two green peppers cut fine, one-half cup mustard seed, two tablespoonfuls celery seed, one and one-half tablespoonfuls of salt, one cup grated horseradish, small piece of alum. Pack in a crock, cover over with heavy muslin, then cover with cider vinegar.

S. M. HUNTER.

COLD TOMATO CATSUP.

One peck tomatoes, three green peppers, one red pepper, one-half cup salt, one teacup black mustard seed, one cup white mustard seed, one tablespoonful black pepper, cloves and celery seed to taste, three pints of vinegar. Pare and chop tomatoes, drain over night, then add the other ingredients and bottle for use. MRS. STUCHFIELD.

SPANISH PICKLE.

To one peck of green tomatoes, add four small heads of cabbage, one dozen onions, one dozen cucumbers and one-half dozen green peppers. Chop all fine and salt well, let the mixture stand over night, then drain off the water and season with four ounces of yellow mustard, one ounce of turmeric powder, one ounce of celery seed, two and one-half pounds brown sugar, one gallon vinegar. Boil all together for 30 minutes, when it is ready to bottle.

MRS. CLARENCE HALL CORBUS.

CHILI SAUCE.

Boil one peck of tomatoes one hour, one cup of salt, one quart of vinegar, one ounce of cloves, one ounce of allspice, one ounce of cinnamon, one ounce white mustard seed, one cup horseradish, one quart of onion cut fine, one tablespoonful of celery seed, one-half pound of brown sugar, six red peppers cut fine. Stir all in together on the stove after the tomatoes have boiled one hour. MRS. FISHER.

MIXED PICKLES.

One quart green tomatoes, chopped, one quart green beans and cabbage chopped, one pint of very small onions, one hundred small cucumber pickles, two heads cauliflower, pulled to pieces, six large peppers chopped, three bunches celery chopped, three quarts cider vinegar, one cup sugar, one tablespoonful of salt. Mix with water, one cup flour, six tablespoonfuls of mustard, two tablespoonfuls of turmeric and stir into the whole after it has been put into a vessel to cook. Boil 30 minutes.

MRS. MARY TEA.

CRANBERRY JELLY.

Pick cranberries over carefully (do not use any soft ones), put them in a preserving kettle, sprinkle a little soda over them and cover them with cold water. Cook until berries begin to pop, then drain this water off and cover with hot water so they will swim. Cook until soft, press through a sieve. For each pint of marmalade add one cup of sugar. Cook until it jellies. Takes but a few moments. Pour into wet mould.

MRS. JOHN READ MINER.

CRANBERRY JELLY.

One quart berries, one small pint of water, stew quickly until soft, stirring often, strain them, add one and one-half cups sugar and cook until they begin to thicken. Pour in mold. It takes usually about twenty minutes cooking to thicken them.

MRS. E. P. TOWNSEND.

ORANGE MARMALADE.

Use three or four lemons to each dozen oranges. Weigh the fruit and allow three-fourths of a pound of sugar to each pound of fruit. Pare off the yellow rind and boil until tender, changing the water once.

Throw away the white rind, cut the fruit in small pieces, add the yellow rind and boil until it is clear and thick, using more or less water according to the juiciness of the fruit. When thoroughly cooked, which will take about two hours, add sugar and boil until it will jelly slightly. MRS. STANTON.

ORANGE MARMALADE.

Twenty large oranges, three lemons. Pare the oranges, but not the lemons. Slice them, put four quarts water on them and let them stand over night. In the morning boil them one and a half hours, then add ten pounds of granulated sugar, and boil one hour longer. MRS. H. T. BARKER.

QUINCE HONEY.

Three quinces, three pints sugar, one pint water. Cook twenty minutes. Grate the fruit.
MRS. R. S. EBERHART.

QUINCE HONEY.

Two small or one large quince, three pounds of sugar, one pint of water. Put sugar and water on the stove, and when dissolved, add the fruit grated. Boil fifteen minutes. MRS. T. S. WHITE.

BLACKBERRY CORDIAL.

Two quarts of blackberry juice, one-half ounce of powdered nutmeg, one-half ounce of powdered cinnamon, one-half ounce of allspice, one-half ounce of cloves. Boil them together, and while hot add one quart of four degree proof brandy and one pound of loaf sugar. Dose, from two to five teaspoonfuls.
MRS. H. T. BARKER.

SPICED PEACHES.

Seven pounds peaches, three pounds sugar (brown), two-thirds of a quart vinegar, one ounce cinnamon (stick), one-half ounce cloves (whole). Boil

the vinegar, sugar and spice together (the spice should be tied up in a thin muslin bag). drop the peaches into the syrup, and when cooked sufficiently seal up in glass jars. H. M. READ.

AUNT FANNIE MERRICK'S SPICED PLUMS.

Three quarts plums, one cantaloup (not very ripe), one pint vinegar, two pounds brown sugar, one tablespoonful cloves, two tablespoonfuls cinnamon. Make the syrup and cook the plums and cantaloup (which you have previously cut in thin slices). Pour into a jar and in a few days pour off the syrup, let it come to a boil, and pour over them again.

H. M. READ.

GRAPE JUICE.

Ten quarts of ripe grapes, measured after picking from the stems. Cook in two quarts of water till soft. Strain first through a colander, and then a thin jelly bag. Add two pounds of granulated sugar, bring to the boil, skim and bottle. Makes about eight quarts of juice, and very nice with cake while chatting with a friend. MRS. E. C. KENNEDY.

INVALID'S DISHES.

"They live upo' spoon-meat mostly."
—George Eliot.

BEEF TEA.

Into a quart jar put one pint of cold water and one pound of lean beef chopped fine. After standing for one hour, cover and put it on the fire and bring to the boiling point and cook so for two hours without boiling. Then strain and season.

MRS. E. L. DAWES.

ARROWROOT GRUEL.

Mix one teaspoonful of arrowroot with two tablespoonfuls of milk. Then stir this into one-half pint of boiling milk; cook for ten minutes. Season with a little salt. MRS. E. L. DAWES.

OYSTERS FOR THE SICK.

Bring one-half pint of oysters to the boiling point, in their own liquor. Skim and season with butter, salt and pepper. Serve on toast.

MRS. E. L. DAWES.

EGG NOGG.

Beat one egg very light, add two tablespoonfuls granulated sugar, two tablespoonfuls of wine, a little nutmeg, add gradually one cup boiling water, beat all together. HENRIETTA M. READ.

PANADA.

One slice of bread cut thin toasted very brown, break into a bowl, add two tablespoonfuls of sugar, two of wine, some nutmeg, add about a pint of boiling water. A few raisins may be added if desired.

HENRIETTA M. READ.

CORNMEAL GRUEL.

Into one quart of boiling water put two tablespoonfuls of yellow cornmeal, previously mixed with a little cold water. Boil slowly one hour, stirring occasionally. Then salt to taste and add one-half pint each of milk and cream. Stir until it boils again. Then set into cold water bath and stir until cool enough to drink. M. READ.

BARLEY WATER.

Wash one ounce of barley in two waters, then put into one quart of cold water and cook slowly until reduced one-half. Strain. M. READ.

OATMEAL GRUEL.

One and one-half pints of boiling water, salt to taste. To this add three tablespoonfuls of oatmeal, boil hard for a few minutes, stir constantly, then pour into a double boiler and let cook slowly for two hours. To a half cup of this add half a cup of cream and take when desired. M. READ.

EGG NOGG.

Put the yolk of one egg in a tumbler, and the white on a plate, beat the white until stiff, then beat the yolk until light, add two teaspoonfuls (or less) of sugar, mix well, then add milk, leaving room to mix in the white. Flavor with nutmeg or one or two teaspoonfuls of wine or brandy as needed.

M. D. READER.

MISCELLANEOUS.

"A snapper up of unconsidered trifles."
—Shakespeare.

TO KEEP EGGS IN LIME WATER.

Pour two gallons of hot water on a pint of lime and half pint salt, put perfectly fresh eggs in a stone jar and when cold pour the lime and salt water over them, and put in cellar to keep, be sure there are no cracked ones. I have kept them a year and they would beat up perfectly fresh.

S. M. CLARKE.

TO PRESERVE EGGS.

Take one scant pint of unslacked lime, one pint of salt, add three gallons of water, let stand over night covered. Pack the eggs in earthen crocks and pour the solution over them, stirring as you pour. Are as good as fresh ones for cooking but on account of thinness of shell will not boil for table use.

MRS. T. SIDNEY WHITE.

CORROSIVE SUBLIMATE (FOR MOTHS).

In a wide mouthed earthen jar dissolve one tablespoonful powdered corrosive sublimate in two quarts boiling water, cover and let stand over night. Wear gloves when using, as it is a deadly poison. After brushing clothes, brush lightly with a whist dipped in the solution, dry thoroughly before packing away. Brush closets and packing boxes freely, especially in the crevices.

MRS. T. S. WHITE.

SURE CURE FOR EARACHE.

Roast an onion in its skin in the blaze of the fire. Take out the center, squeeze a little and put into the ear, using the rest of the hot onion as a poultice bound around the ear. Relief is very speedy.

A. C. KENNEDY.

WHOOPING COUGH.

Excellent for whooping cough and the cough which sometimes follow it. One lemon sliced, half a pint of flaxseed, two ounces honey or rock candy and one quart of water. Simmer, not boil, for four hours. Strain, and if there is less than a pint add more water. Dose, one tablespoonful four times a day and after each fit of severe coughing. A. C. K.

MOTHER'S SALVE.

One ounce lard, one ounce rosin, one ounce beeswax. Melt together over the fire, remove, and when almost cold stir in one ounce of oil of spiknard. This is excellent for cuts, burns, bruises, boils and chilblains. A. C. K.

SACHET POWDER.

Florentine orris root four ounces, violet sachet two ounces, musk one-fourth ounce.

MRS. L. S. OLIVER.

Camphor is a good all-round agent for restoring varnish, and when rubbed over blistered or whitened spots will bring back much of the original lustre. Stained brass may be cleaned with whiting and ammonia. M. D. R.

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